

"fedramp-test-2024-questions-lara_sutherland: jenkins-awards.practicegreenhealth.org - Create Sheets Pull Request for Probo-870"



Food

Introduction

Health care organizations nationwide are offering healthier menus, working with their vendors to purchase locally, sustainably and ethically produced products, reducing the amount of meat and other animal products they purchase, and going beyond the hospital walls to help meet the food needs of their community -- all in an effort to support the health of their patients, staff, community and the environment. Health systems and individual facilities are opening new market pathways by maximizing their purchasing power to increase the availability of good food that aligns with their values. By leveraging programming and investments, they are addressing social and environmental determinants of health and increasing healthy food access for patients, staff and visitors. Hospitals are also saving money by reducing food waste and stewarding natural resources. All of these efforts support the creation of healthy, sustainable and equitable food systems for the communities in which our hospital members operate.

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

<p>1.*</p> <p>Name of person responsible for Food Services:</p> <input type="text"/>
<p>2.*</p> <p>Title of person responsible for Food Services:</p> <input type="text"/>
<p>3.*</p> <p>Email of person responsible for Food Services:</p> <input type="text"/>

4. Is the facility a for-profit, non-profit, or federal hospital?

Select an option... ▼

5. From which area(s) of Food Services are you reporting data for in this assessment? (Please select all that apply.)

- Patient Food Services
- Cafeteria
- Catering
- Vending
- Kiosks
- Other retail outlets

Note: If the facility is reporting different food service areas for different metrics, it is **very important** that you use the comment box for that metric to indicate if metric data is for a subset of the areas indicated above.

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

- Yes
- No

6.a If Yes, who is the vendor for outsourcing Food Services? Please select from the following list:

- Compass Group (Morrison/Bon Appetit)
- Sodexo
- Aramark
- Healthcare Services Group
- Elior
- Thomas Cuisine Management
- AVI
- Other

6.a.a* If you selected 'Other' please add outsourced Food Services vendor

7. Which distributor(s) does the facility use? (Check all that apply)

- Sysco
- US Foods
- Performance Food Group (PFG)
- Reinhart Foodservice
- Gordon Food Service
- Other

7.a* If you selected 'Other' please add distributor

8.* From those selected above, please indicate which is your prime vendor

9. Please select the baseline year for all food data

Number of Meals:

Please enter total number of meals annually for the current year. If count of meals for patients cannot be separated from non-patient meals, put total meals into unclassified meals.

	Baseline year	Previous year	Current year
Number of patient meals	10. <input style="width: 100%; height: 20px;" type="text"/>	11. <input style="width: 100%; height: 20px;" type="text"/>	12. <input style="width: 100%; height: 20px;" type="text"/>
Number of non-patient meals	13.* <input style="width: 100%; height: 20px;" type="text"/>	14. <input style="width: 100%; height: 20px;" type="text"/>	15. <input style="width: 100%; height: 20px;" type="text"/>
Number of unclassified meals	16. <input style="width: 100%; height: 20px;" type="text"/>	17. <input style="width: 100%; height: 20px;" type="text"/>	18. <input style="width: 100%; height: 20px;" type="text"/>
Total meals	19. <input style="width: 100%; height: 20px;" type="text" value="0"/>	20. <input style="width: 100%; height: 20px;" type="text" value="0"/>	21. <input style="width: 100%; height: 20px;" type="text" value="0"/>

22. For patient meals, does the facility offer a room service model?

- Yes
- No

Please enter your food and beverage spend by category in US dollars in the table below. No exclusions. If any spend cannot be pulled out into those categories, add it to Nondifferentiated Spend so that the total spend sum is accurate.

Table A - Food & Beverage Spend by Category

Food Type	Baseline total spend	Previous total spend	Current total spend
Breads & Bakery	23. <input style="width: 100%; height: 20px;" type="text"/>	24. <input style="width: 100%; height: 20px;" type="text"/>	25. <input style="width: 100%; height: 20px;" type="text"/>
Dairy	26. <input style="width: 100%; height: 20px;" type="text"/>	27. <input style="width: 100%; height: 20px;" type="text"/>	28. <input style="width: 100%; height: 20px;" type="text"/>
Eggs	29. <input style="width: 100%; height: 20px;" type="text"/>	30. <input style="width: 100%; height: 20px;" type="text"/>	31. <input style="width: 100%; height: 20px;" type="text"/>
Dry Goods	32. <input style="width: 100%; height: 20px;" type="text"/>	33. <input style="width: 100%; height: 20px;" type="text"/>	34. <input style="width: 100%; height: 20px;" type="text"/>

Meat (including poultry)	35.	36.	37.
Seafood	38.	39.	40.
Produce	41.	42.	43.
Ready-to-Drink Beverages	44.	45.	46.
Nondifferentiated Spend	47.	48.	49.
Total	50.	51.	52.
	0	0	0

If you are able to break out sales by foodservice area, please complete the table below.

Table B - Total Food & Beverage Sales by Foodservice Area

Area	Total Sales
Cafeteria	53.
Catering	54.
Total	55.
	0

Foundation for Success

Establishing progressive goals - based on a thorough assessment of current activities and designed with leadership, staff, and community input - will set your facility on the road to success. By underpinning those plans with a policy framework, you can ensure the vision continues through staffing and administrative changes.

56.* Which of the following values has the facility established specific procurement goals around? (Check all that apply).

- Local purchasing
- Environmentally sustainable purchasing
- Vendor diversity
- Valued workforce
- High animal welfare
- Community health and nutrition
- Supply chain data transparency
- Other

Please see definitions for these value categories in the Practice Greenhealth's **Food Purchasing Criteria**.

56.a* Please explain other values the facility has established specific goals around:

57.* Has the organization implemented comprehensive policy(ies) that **prioritize values-based purchasing** in its food service operations?

- Yes
- No

57.a* Does the facility's policy(ies) address **vendor diversity** in its food purchasing?

- Yes

No

Food Purchasing

Purchasing locally, sustainably, and equitably produced foods can increase the quality of food you serve, support producers in your community, and build a healthy, sustainable, and resilient food system. This section has been broken up according to the value categories that Practice Greenhealth has determined as meaningful for creating a better food system.

Environmental Sustainability

Purchasing that values environmental sustainability preserves natural resources, promotes sustainable agricultural systems, builds ecological resilience, and emphasizes environmental stewardship. Look for products that carry the following **third-party verified certifications**:

- American Grassfed
- Animal Welfare Approved by a Greener World
- Aquaculture Stewardship Council (accepted for farmed kelp, seaweed only)
- Bee Better
- Best Aquaculture Practices (accepted for farmed mollusks only)
- Bird Friendly*
- Certified Grassfed by a Greener World
- Certified Naturally Grown*
- Demeter Certified Biodynamics
- Equitable Food Initiative
- Food Alliance
- Food Justice Certified*
- GlobalG.A.P. (accepted for farmed mollusks and kelp, seaweed)
- Grasslands Alliance
- Land to Market Verified
- Linking Environment and Farming (LEAF)
- Marine Stewardship Council
- Rainforest Alliance
- Real Organic Project*
- Regenerative Organic Certified*
- Responsible Fisheries Management Certified Sustainable
- Salmon Safe
- Sustainably Grown Certified
- USDA Organic
- USDA Transitional Organic

*Program has USDA Organic as a base for certification

58.* Has the facility purchased **sustainably grown and produced foods and beverages** in 2023?

Yes

Please enter the total spend (\$) on **sustainable food and beverages** in 2023.

Category exclusions: Beverages: bottled water (flat or carbonated), soda

Category inclusions: Food: produce (all forms: fresh, whole or minimally-processed; frozen; canned), meat & poultry, seafood, eggs, dairy (including fluid milk), grocery/dry goods, Beverages: 100% juice, non-dairy milk, coffee, tea

Table C - Environmental Sustainability Spend

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on sustainable food and beverages	58.a <input type="text"/>	58.b <input type="text"/>	58.c <input type="text"/>	58.d <input type="text"/>	58.e <input type="text"/>
Percent Spend on sustainable food and beverages	58.f <input type="text"/>	58.g <input type="text"/>	58.h <input type="text"/>	58.i <input type="text"/>	58.j <input type="text"/>

59. Has the facility worked with its vendors to increase the amount of **environmentally sustainable seafood** purchased?

- Yes
- No

60. Has the facility worked with its vendors to **eliminate purchases of wild-caught seafood listed as "Avoid" by Monterey Bay Aquarium Seafood Watch?**

- Yes
 No

Local and Community-Based Economies

Purchasing that values local and community-based economies looks at building regional economies that promote local, diverse small and mid-sized businesses with a central focus on businesses owned and operated by individuals who have experienced negative systemic social and/or economic impacts, including but not limited to women, veterans, persons with disabilities, or people of color. Local is defined as food that is grown/raised or processed within 250 miles of your institution (500 miles for meat, poultry, and seafood). Look for suppliers representing minority and women owned business enterprises (MWBES). Some of the **certifications** to look for include:

- Minority Business Enterprise (MBE)
- Women Business Enterprise (WBE)
- Disadvantaged Business Enterprise (DBE)
- Women Owned Small Business (WOSB)

61.* Has the facility purchased **locally grown and produced foods and beverages** in 2023?

Yes

Note: Local is defined as grown/raised and processed less than **250 miles** from the facility, 500 miles for meat, poultry and seafood. For processed foods with multiple ingredients like breads, the product must have the majority of ingredients (> 50% by weight) produced within the accepted radius.

61.a Does the facility track **local food** purchases from **diverse suppliers**?

- Yes
 No

61.b Has the facility tracked its food purchases from **suppliers who identify as people of color**?

- Yes
 No

61.c Does the facility purchase any food directly from **small and mid-sized farms and ranches**?

- Yes
 No

61.d Does the facility purchase any food **directly from farmer-owned businesses, cooperatives, or food hubs**?

- Yes
 No

61.e Does the facility purchase any food that is **hyper-local**?

- Yes
 No

61.f Does the facility purchase food from a **locally owned and operated distributor**?

- Yes
 No

61.g Does the facility purchase **internationally grown products** that were **produced by small scale farmers or farmer owned cooperatives**?

- Yes
 No

Note: For internationally-grown products produced by small-scale farmers and farmer-owned cooperatives, look for the following third-party verified certifications:

- Fair for Life
- Fairtrade International
- Small Producers Symbol

61.h Does the facility purchase **local foods that are in season**?

- Yes
 No

Please enter the total spend (\$) on **local food and beverages** and all other sub categories.

Category exclusions: Beverages: bottled water (flat or carbonated), coffee & tea (unless in a region where grown locally), soda

Category inclusions: Food: produce (all forms: fresh, whole or minimally-processed; frozen; canned), meat & poultry, seafood, eggs, dairy (including fluid milk), grocery/dry goods, processed foods including bakery (if the majority of ingredients (>50% by weight) grown/ raised and processed within the 250-mile radius of the institution; 500 miles for meat, poultry and seafood). Beverages: 100% juice, non-dairy milk

Table D - Local Spend

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on local food	61.i <input type="text"/>	61.j <input type="text"/>	61.k <input type="text"/>	61.l <input type="text"/>	61.m <input type="text"/>
Percent spend on local food	61.n <input type="text"/>	61.o <input type="text"/>	61.p <input type="text"/>	61.q <input type="text"/>	61.r <input type="text"/>

Table E - Local Spend by Category

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on local food from diverse suppliers	61.s <input type="text"/>	61.t <input type="text"/>	61.u <input type="text"/>	61.v <input type="text"/>	61.w <input type="text"/>
Percent spend on local food from diverse suppliers	61.ac <input type="text"/>	61.ad <input type="text"/>	61.ae <input type="text"/>	61.af <input type="text"/>	61.ag <input type="text"/>
Spend on local food that comes from suppliers who identify as people of color	61.x <input type="text"/>	61.y <input type="text"/>	61.z <input type="text"/>	61.aa <input type="text"/>	61.ab <input type="text"/>
Percent spend on local food that comes from suppliers who identify as people of color	61.ah <input type="text"/>	61.ai <input type="text"/>	61.aj <input type="text"/>	61.ak <input type="text"/>	61.al <input type="text"/>

Animal Welfare

Institutional procurement focused on high animal welfare ensures that the animal's wellbeing and needs are being centered from birth to slaughter. You can support high animal welfare practices through your purchasing decisions. Look for products that carry the following **third-party verified certifications**:

- American Grassfed Association
- Animal Welfare Approved by A Greener World
- Certified Grassfed by A Greener World
- Certified Humane
- Certified Humane - Barn Raised, Free Range & Pasture Raised
- Global Animal Partnership (GAP), Steps 1-5+
- 100% Grassfed by Pennsylvania Certified Organic (PCO)
- Regenerative Organic Certified
- USDA Organic

62. Has the facility purchased animal products that meet **high animal welfare standards**?

- Yes
 No

Please enter the **total spend (\$)** on high animal welfare products

Table G - Animal Welfare Spend

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on animal products that meet high animal welfare standards	62.a <input type="text"/>	62.b <input type="text"/>	62.c <input type="text"/>	62.d <input type="text"/>	62.e <input type="text"/>
Percent spend on animal products that	62.f <input type="text"/>	62.g <input type="text"/>	62.h <input type="text"/>	62.i <input type="text"/>	62.j <input type="text"/>

meet high animal welfare standards					
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Valued Workforce

Purchasing that prioritizes a valued workforce emphasizes safe and dignified working conditions, fair compensation, the right to organize and to a grievance process, and equal opportunity for employment for all workers in the food supply chain. Look for products from suppliers carrying any of the following third-party verified certifications or participating worker-driven social responsibility programs:

- Equitable Food Initiative
- Fair Food Program
- Fairtrade International
- Food Justice Certified*
- Milk With Dignity

*Program has USDA Organic as a base for certification

63. Has the facility purchased food that is **fair and supports a valued workforce**?

- Yes
- No

Table H - Valued Workforce Spend

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on food purchased that is fair and supports a valued workforce	63.a <input type="text"/>	63.b <input type="text"/>	63.c <input type="text"/>	63.d <input type="text"/>	63.e <input type="text"/>
Percent spend on food purchased that is fair and supports a valued workforce	63.f <input type="text"/>	63.g <input type="text"/>	63.h <input type="text"/>	63.i <input type="text"/>	63.j <input type="text"/>

Community Health and Nutrition

Purchasing that values community health and nutrition focuses on the health and well-being of hospital staff, patients, and community members. It also takes into consideration the human and community health impacts associated with the misuse and overuse of antibiotics in animal agriculture. Look for products carrying the following qualifying **third-party verified certifications and label claims** that ensure products are produced without the use of antibiotics for disease prevention or other routine purposes:

Certifications:

- American Grassfed
- Animal Welfare Approved by A Greener World
- Certified Grassfed by A Greener World
- Certified Humane
- Certified Responsible Antibiotic Use (CRAU)
- Demeter Certified Biodynamic
- Food Alliance
- Food Justice Certified*
- Global Animal Partnership (GAP), Steps 1-5+
- Grasslands Alliance
- Real Organic Project
- Regenerative Organic Certified
- USDA Organic
- USDA Transitional Organic

*Program has USDA Organic as a base for certification

Label Claims:

- INAC Never Ever 3
- No Antibiotics Ever (NAE)
- Raised With No Antibiotics Ever (RWNAE)
- Raised Without Antibiotics (RWA or RWOA)
- No Antibiotics Important to Human Health (NAIHH)

- No Antibiotics Important to Human Medicine (NAIHM)
- No Antibiotics Used Important to Human Medicine (as defined by WHO)

64. Has the facility purchased **animal products produced without the use of antibiotics for disease prevention or other routine purposes?**

- Yes
 No

Please enter the **total spend (\$)** on animal products produced without the use of antibiotics for disease prevention or other routine purposes

Table I - Animal Products Without Antibiotics Spend

	Baseline Year	Previous Year	Current Year	% Increase from baseline year	% Increase from previous year
Spend on animal products without antibiotics	64.a <input type="text"/>	64.b <input type="text"/>	64.c <input type="text"/>	64.d 0 <input type="text"/>	64.e 0 <input type="text"/>
Percent spend on animal products without antibiotics	64.f 0 <input type="text"/>	64.g 0 <input type="text"/>	64.h 0 <input type="text"/>	64.i 0 <input type="text"/>	64.j 0 <input type="text"/>

Plant Forward Future

Reducing the amount of animal products purchased and 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 animal products they serve and by increasing plant-forward menu options. Plant-forward is a style of cooking and eating that emphasizes and celebrates, but is not limited to, foods from plant sources - fruits and vegetables (produce), whole grains, legumes (pulses), nuts and seeds, plant oils, and herbs and spices - and reflects evidence-based principles of health and sustainability. By shifting our diets towards plants while reducing animal proteins, we helping to fight climate change and ensuring that we can grow healthy food into the future.

65.* Is the facility working to reduce the amount of animal products purchased in alignment with Practice Greenhealth's **Plant Forward Goal?**

- Yes
 No

65.a* Which of the following strategies has the facility used to reduce the amount of animal products purchased?

- Decreased portion size
- Meat-free day(s)
- Substitute with seafood
- Substitute with whole plant-based proteins (beans, nuts, seeds, soy, etc.)
- Meat blending strategies
- Station layout to highlight salad bar or plant-based options
- Increased offering of plant-based and plant-forward dishes
- A la carte menu
- Other

65.a.a* Please describe other animal product reduction efforts:

65.b* Has the facility committed to the World Resource Institute (WRI) **Coolfood pledge** in an effort to reduce GHG emissions from food production?

- Yes
 No
 No, I'd like to learn more

Practice Greenhealth and Health Care Without Harm are partnering with WRI to support health care's participation in the Coolfood pledge.

Please enter volume of animal products purchased in the table below. Check the units listed in that row and convert your amount to the required units. For mixed meat items such as meatballs, assign percentages based on the estimated proportion of the food item that falls under each category and multiply this by the total weight of the food item (Ex: 200 lbs. of a beef and pork meatball that is comprised of approximately 80% beef and 20% pork would contribute 160 lbs. to the "beef" category and 40 lbs. to the "pork" category). If the percentage of a mixed meat item is not known, assign the total weight to the first meat ingredient on the label.

Animal products include: Meat & poultry, fish & seafood, dairy (liquid & solid), and eggs. Meat & poultry includes whole muscle and minimally processed (beef, bison, lamb, sheep, goat, pork and poultry) items including luncheon deli meats, pre-cooked fajita strips, pre-cooked breaded (frozen) nuggets, tenderloins and patties. For convenience foods, estimate the amount of meat, for example if the 1,000 pounds of pre-made beef lasagna is only 75% beef, report 750 pounds in the beef category.

Table J - Animal Products Purchased by Type

Category	Unit of measure	Amount of Food Purchased - Baseline Year	Amount of Food Purchased - Previous Year	Amount of Food Purchased - Current Year	% Reduction from baseline year	% Reduction from previous year
Meat	lbs.					
Beef, bison & game meat (elk, venison, etc.)	lbs.	<u>66.</u> <input type="text"/>	<u>67.</u> <input type="text"/>	<u>68.</u> <input type="text"/>	<u>69.</u> <input type="text"/>	<u>70.</u> <input type="text"/>
Poultry (chicken & turkey)	lbs.	<u>71.</u> <input type="text"/>	<u>72.</u> <input type="text"/>	<u>73.</u> <input type="text"/>	<u>74.</u> <input type="text"/>	<u>75.</u> <input type="text"/>
Lamb / sheep / goat	lbs.	<u>76.</u> <input type="text"/>	<u>77.</u> <input type="text"/>	<u>78.</u> <input type="text"/>	<u>79.</u> <input type="text"/>	<u>80.</u> <input type="text"/>
Pork	lbs.	<u>81.</u> <input type="text"/>	<u>82.</u> <input type="text"/>	<u>83.</u> <input type="text"/>	<u>84.</u> <input type="text"/>	<u>85.</u> <input type="text"/>
Uncategorized meat	lbs.	<u>86.</u> <input type="text"/>	<u>87.</u> <input type="text"/>	<u>88.</u> <input type="text"/>	<u>89.</u> <input type="text"/>	<u>90.</u> <input type="text"/>
Total Meat	lbs.	<u>91.</u> <input type="text"/>	<u>92.</u> <input type="text"/>	<u>93.</u> <input type="text"/>	<u>94.</u> <input type="text"/>	<u>95.</u> <input type="text"/>
Fish & seafood	lbs.					
Finfish	lbs.	<u>96.</u> <input type="text"/>	<u>97.</u> <input type="text"/>	<u>98.</u> <input type="text"/>	<u>99.</u> <input type="text"/>	<u>100.</u> <input type="text"/>
Shrimp	lbs.	<u>101.</u> <input type="text"/>	<u>102.</u> <input type="text"/>	<u>103.</u> <input type="text"/>	<u>104.</u> <input type="text"/>	<u>105.</u> <input type="text"/>
Crab	lbs.	<u>106.</u> <input type="text"/>	<u>107.</u> <input type="text"/>	<u>108.</u> <input type="text"/>	<u>109.</u> <input type="text"/>	<u>110.</u> <input type="text"/>
Mollusks	lbs.	<u>111.</u> <input type="text"/>	<u>112.</u> <input type="text"/>	<u>113.</u> <input type="text"/>	<u>114.</u> <input type="text"/>	<u>115.</u> <input type="text"/>
Total Fish & seafood	lbs.	<u>116.</u> <input type="text"/>	<u>117.</u> <input type="text"/>	<u>118.</u> <input type="text"/>	<u>119.</u> <input type="text"/>	<u>120.</u> <input type="text"/>
Dairy (liquid) - milk, yogurt, cream	gal.					
Milk	gal.	<u>121.</u> <input type="text"/>	<u>122.</u> <input type="text"/>	<u>123.</u> <input type="text"/>	<u>124.</u> <input type="text"/>	<u>125.</u> <input type="text"/>
Yogurt	gal.	<u>126.</u> <input type="text"/>	<u>127.</u> <input type="text"/>	<u>128.</u> <input type="text"/>	<u>129.</u> <input type="text"/>	<u>130.</u> <input type="text"/>
Cream	gal.	<u>131.</u> <input type="text"/>	<u>132.</u> <input type="text"/>	<u>133.</u> <input type="text"/>	<u>134.</u> <input type="text"/>	<u>135.</u> <input type="text"/>
Total Dairy (liquid) - milk, yogurt, cream	gal.	<u>136.</u> <input type="text"/>	<u>137.</u> <input type="text"/>	<u>138.</u> <input type="text"/>	<u>139.</u> <input type="text"/>	<u>140.</u> <input type="text"/>
Dairy (solid) - cheese, butter, ice cream	lbs.					
Cheese	lbs.	<u>141.</u> <input type="text"/>	<u>142.</u> <input type="text"/>	<u>143.</u> <input type="text"/>	<u>144.</u> <input type="text"/>	<u>145.</u> <input type="text"/>

					0	0
Butter	lbs.	<u>146.</u>	<u>147.</u>	<u>148.</u>	<u>149.</u>	<u>150.</u>
					0	0
Ice cream	lbs.	<u>151.</u>	<u>152.</u>	<u>153.</u>	<u>154.</u>	<u>155.</u>
					0	0
Total Dairy (solid) - cheese, butter, ice cream	lbs.	<u>156.</u>	<u>157.</u>	<u>158.</u>	<u>159.</u>	<u>160.</u>
		0	0	0	0	0
Eggs	lbs.	<u>161.</u>	<u>162.</u>	<u>163.</u>	<u>164.</u>	<u>165.</u>
					0	0

Table K - Calculations of MTCO₂e by Animal Product The total GHG emissions from animal products contribute to **Scope 3** GHG emissions from Purchased Goods and Services. The emissions are automatically included in the totals on the Climate page in **Scope 3. MTCO₂e** conversions are from the World Resource Institute (WRI) **Coolfood pledge**. Download the calculator and technical notes [here](#).

	Baseline year greenhouse gas emissions (in MTCO ₂ e)	Previous year greenhouse gas emissions (in MTCO ₂ e)	Current year greenhouse gas emissions (in MTCO ₂ e)	% Reduction from baseline year	% Reduction from previous year
Meat					
Beef, bison & game meat (elk, venison, etc.)	<u>166.</u>	<u>167.</u>	<u>168.</u>	<u>169.</u>	<u>170.</u>
	0	0	0	0	0
Poultry (chicken & turkey)	<u>171.</u>	<u>172.</u>	<u>173.</u>	<u>174.</u>	<u>175.</u>
	0	0	0	0	0
Lamb / sheep / goat	<u>176.</u>	<u>177.</u>	<u>178.</u>	<u>179.</u>	<u>180.</u>
	0	0	0	0	0
Pork	<u>181.</u>	<u>182.</u>	<u>183.</u>	<u>184.</u>	<u>185.</u>
	0	0	0	0	0
Uncategorized meat	<u>186.</u>	<u>187.</u>	<u>188.</u>	<u>189.</u>	<u>190.</u>
	0	0	0	0	0
Total Meat	<u>191.</u>	<u>192.</u>	<u>193.</u>	<u>194.</u>	<u>195.</u>
	0	0	0	0	0
Fish & seafood	<u>196.</u>	<u>197.</u>	<u>198.</u>	<u>199.</u>	<u>200.</u>
	0	0	0	0	0
Dairy (liquid) - milk, yogurt, cream	<u>201.</u>	<u>202.</u>	<u>203.</u>	<u>204.</u>	<u>205.</u>
	0	0	0	0	0
Dairy (solid) - cheese, butter, ice cream	<u>206.</u>	<u>207.</u>	<u>208.</u>	<u>209.</u>	<u>210.</u>
	0	0	0	0	0
Eggs	<u>211.</u>	<u>212.</u>	<u>213.</u>	<u>214.</u>	<u>215.</u>
	0	0	0	0	0
Total MTCO₂e from Animal Products	<u>216.</u>	<u>217.</u>	<u>218.</u>	<u>219.</u>	<u>220.</u>
	0	0	0	0	0

The total GHG emissions from animal products for baseline, previous and current years above contribute to **Scope 3** GHG emissions from Purchased Goods and Services. The emissions are automatically included in the totals in Table A3 (**Scope 3** GHG Emissions) on the Climate page.

Table L - Calculations of Water Usage by Animal Product

Please see **The Water Footprint Assessment** for more information on calculating water use. Conversion factors are from **the Anchors in Action Framework**.

	Baseline year water use (in gallons)	Previous year water use (in gallons)	Current year water use (in gallons)	% Reduction from baseline year	% Reduction from previous year
Meat					
Beef, bison & game meat (elk, venison, etc.)	<u>221.</u> 0	<u>222.</u> 0	<u>223.</u> 0	<u>224.</u> 0	<u>225.</u> 0
Pork	<u>226.</u> 0	<u>227.</u> 0	<u>228.</u> 0	<u>229.</u> 0	<u>230.</u> 0
Poultry (chicken & turkey)	<u>231.</u> 0	<u>232.</u> 0	<u>233.</u> 0	<u>234.</u> 0	<u>235.</u> 0
Finfish	<u>236.</u> 0	<u>237.</u> 0	<u>238.</u> 0	<u>239.</u> 0	<u>240.</u> 0
Milk	<u>241.</u> 0	<u>242.</u> 0	<u>243.</u> 0	<u>244.</u> 0	<u>245.</u> 0
Yogurt	<u>246.</u> 0	<u>247.</u> 0	<u>248.</u> 0	<u>249.</u> 0	<u>250.</u> 0
Cheese	<u>251.</u> 0	<u>252.</u> 0	<u>253.</u> 0	<u>254.</u> 0	<u>255.</u> 0
Butter	<u>256.</u> 0	<u>257.</u> 0	<u>258.</u> 0	<u>259.</u> 0	<u>260.</u> 0
Eggs	<u>261.</u> 0	<u>262.</u> 0	<u>263.</u> 0	<u>264.</u> 0	<u>265.</u> 0

Table N - Calculations of Land Used by Animal Product

Uncategorized meat is assumed to use the same amount of land as beef. Land use conversions are from the World Resource Institute (WRI)

Coolfood pledge. Download the calculator and technical notes [here](#).

	Baseline year land used (hectares)	Previous year land used (hectares)	Current year land used (hectares)	% Reduction from baseline year	% Reduction from previous year
Meat					
Beef, bison & game meat (elk, venison, etc.)	<u>266.</u> 0	<u>267.</u> 0	<u>268.</u> 0	<u>269.</u> 0	<u>270.</u> 0
Lamb / sheep / goat	<u>271.</u> 0	<u>272.</u> 0	<u>273.</u> 0	<u>274.</u> 0	<u>275.</u> 0
Pork	<u>276.</u> 0	<u>277.</u> 0	<u>278.</u> 0	<u>279.</u> 0	<u>280.</u> 0
Poultry (chicken & turkey)	<u>281.</u> 0	<u>282.</u> 0	<u>283.</u> 0	<u>284.</u> 0	<u>285.</u> 0
Uncategorized meat	<u>286.</u> 0	<u>287.</u> 0	<u>288.</u> 0	<u>289.</u> 0	<u>290.</u> 0

Total Meat	<u>291.</u> 0	<u>292.</u> 0	<u>293.</u> 0	<u>294.</u> 0	<u>295.</u> 0
Fish & seafood	<u>296.</u> 0	<u>297.</u> 0	<u>298.</u> 0	<u>299.</u> 0	<u>300.</u> 0
Dairy (liquid) - milk, yogurt, cream	<u>301.</u> 0	<u>302.</u> 0	<u>303.</u> 0	<u>304.</u> 0	<u>305.</u> 0
Dairy (solid) - cheese, butter, ice cream	<u>306.</u> 0	<u>307.</u> 0	<u>308.</u> 0	<u>309.</u> 0	<u>310.</u> 0
Eggs	<u>311.</u> 0	<u>312.</u> 0	<u>313.</u> 0	<u>314.</u> 0	<u>315.</u> 0

Food Waste Solutions

More than one-third of food produced in the United States is never eaten, and yet 10.2 percent of U.S. households were food insecure at some time during 2021. When sent to the landfill, food waste decomposes and generates methane, a **greenhouse gas** more potent than carbon dioxide, Hospitals are in a unique position to reduce their climate impact and address food insecurity in their service areas by implementing Food Waste Solutions Join organizations across the country in the goal to reduce food waste by 50% by 2030!

316.* Is the facility working to reduce food loss and waste (activities include source reduction, donation, and food **recycling**)?

- Yes
- No

316.a* Has the facility performed a food waste audit?

- Yes
- No

316.a.a If yes, identify what was revealed through this food waste audit. (Check all that apply)

- Specific types of food in your waste stream
- Quantities of food in your waste stream
- Causes for food in your waste stream
- Destination(s) for food in your waste stream

316.b* What strategies has the facility employed to reduce food waste? (Check all that apply)

- Source reduction
- Food donation
- Animal feed
- Anaerobic digestion
- Industrial uses (including cooking oil recycling)
- Composting
- Other

316.b.a* Please explain other strategies:

317.* Does the facility have a plan or strategy to minimize food waste and loss?

- Yes
- No

318. Does the facility have a food waste policy?

- Yes
- No

Please complete the table below with data for each of the strategies being implemented at the facility.

Table O - Surplus food (in tons) by destination

Destination of surplus food	Baseline	Previous	Current
Total tons of food donated	<u>319.</u>	<u>320.</u>	<u>321.</u>

Total tons of food diverted to animal feed	322.	323.	324.
Total tons of food sent for anaerobic digestion	325.	326.	327.
Total tons cooking oil recycled	328.	329.	330.*
Total tons sent for industrial uses (except cooking oil)	331.	332.	333.
Total tons of food composted	334.	335.	336.*
Total tons of food sent to landfill	337.	338.	339.
Total tons of food sent to incinerator	340.	341.	342.
Total tons of food sent to sewer (with or without pretreatment or grinding)	343.	344.	345.

Refer to the table below for calculations of GHG emissions by food waste reduction strategy. Emission factors provided by ReFED

The total GHG emissions from food waste for baseline, previous and current years above contribute to **Scope 3 GHG emissions from Waste Generated in Operations**. The emissions are automatically included in the totals in Table A3 (**Scope 3 GHG Emissions**) on the Climate page.

Table P - Food waste MTCO2e by destination

Destination of surplus food	Baseline year MTCO2e	Previous year MTCO2e	Current year MTCO2e	% Reduction from baseline year	% Reduction from previous year
Donated food	346.	347.	348.	349.	350.
	0	0	0	0	0
Animal feed	351.	352.	353.	354.	355.
	0	0	0	0	0
Anaerobic digestion	356.	357.	358.	359.	360.
	0	0	0	0	0
Cooking Oil Recycling	361.	362.	363.	364.	365.
	0	0	0	0	0
Industrial uses	366.	367.	368.	369.	370.
	0	0	0	0	0
Composted	371.	372.	373.	374.	375.
	0	0	0	0	0
Landfill	376.	377.	378.	379.	380.
	0	0	0	0	0
Incinerator	381.	382.	383.	384.	385.
	0	0	0	0	0

Sewer	386. 0	387. 0	388. 0	389. 0	390. 0
Total Calculated Emissions from Food Waste	391. 0	392. 0	393. 0	394. 0	395. 0

Nourishing Communities

Hospitals across the country are working to help patients, employees and the community have greater access to healthier foods. They are also considering how food and nutrition play a role in diagnosis, treatment, and prevention of disease and have been found to influence health care costs, utilization, and health outcomes. Healthy food access initiatives and food as medicine interventions present an opportunity to stimulate cross-departmental work - while creating a positive impact not only within the community but also within staff and leadership and can be instrumental in building healthy and resilient food systems.

396.* In which ways does the facility **invest resources in healthy food access**? (Check all that apply)

- Financial investments
- Grants
- Staff time
- In-kind support
- Increasing access to healthy food for low-income and historically marginalized communities
- Other

396.a* Please explain other ways the facility **invests resources in healthy food access**:

397.* Identify the ways in which the facility works to understand its **community's health needs**? Check all that apply.

- Conduct patient food insecurity and/or health screenings
- Assess staff for food insecurity
- Have a protocol for referring food insecure individuals to community-based resources
- Conduct community-health needs assessments (CHNAs)
- Other

397.a* Please explain the other ways the facility works to understand its **community's health needs**:

398.* How does the facility **increase healthy food access for patients and staff**? (Check all that apply)

- Host on-site farmers markets
- Offer Community Supported Agriculture (CSA) food box program
- Support onsite hospital farm and/or food-producing garden
- Support off-site community garden or farm
- Healthy meals are available to food service workers with adequate time to eat during their meal times
- Offer healthy meal incentives
- Accept SNAP or other incentive redemption options at on site farmers markets and stands
- Share healthy food access resources and events widely
- Offer community health and nutrition education programming
- Other

398.a* Please explain other ways the facility **increases healthy food access for patients and staff**:

399.* Which of the following **'Food as Medicine' activities** has the facility participated in? (Check all that apply)

- Offer fruit & vegetable prescription program
- Provide grant support for fruit and vegetable incentive programs
- Offer medically tailored meal programs
- Offer medically tailored grocery programs
- Support policy/advocacy efforts to make healthy food a covered benefit for Medicare/Medicaid patients
- Other

399.a* Please explain other **'Food as Medicine'** activities:

Marketing and Education

400. How are you communicating about your values-based purchasing and other food efforts to patients, staff, and visitors?

- Screens in the hospital
- Cafeteria signage
- On menus
- Social media
- Hospital website
- Hospital newsletter or publications
- Educational events
- Other
- We do not promote our work

Other Food Program Successes

Please describe any innovative food programs or successes at the facility in 2023 that you would like to share in the spaces below. This is an opportunity to share innovation, best practice, and other impact measures identified through your food work such as plant-forward menus and reduction in animal products purchased, sourcing of local, sustainable and equitable food, marketing sustainable choices to staff, culinary training or teaching kitchens, healthy food access and food as medicine initiatives, and any other efforts to build transform your food service operations to become healthier for people and the planet. These narratives support the metrics provided to tell a more complete story of impact.

401.* Food Success 1: Please describe

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

403.* Food Success 2: Please describe

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

405.* Food Success 3: Please describe

406.* Please attach any additional documentation (optional) for Food Success 3:

407.* Add any links here that support your work

408.* Add any additional attachments here that support your work. For 2 or more attachments, include as a zip file

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