

UNIVERSITY OF MICHIGAN – ANN ARBOR SUSTAINABILITY GOAL REPORTING GUIDELINES

GOAL #4

PURCHASE 20% OF U-M FOOD IN ACCORDANCE WITH U-M SUSTAINABLE FOOD PURCHASING GUIDELINES

SECTION 1: Introduction

When procuring, preparing and serving food, the highest priority at the University of Michigan – Ann Arbor (U-M) is to meet or exceed rigorous food safety and quality standards. The university is also committed to fiscal responsibility in food procurement and service, ensuring we make the best use of our financial resources. U-M also seeks to source and serve foods that are healthy for the campus community (e.g., no trans-fats, added salt, sugars, corn syrup, chemicals, etc.) and align with sustainability principles.

U-M's *Sustainable Food Purchasing Guidelines* were developed by staff from the U-M Food Team (see Section 7), with assistance from the Graham Sustainability Institute and the Office of Campus Sustainability. They were developed to better define sustainable food purchasing practices, increase sustainable food choices on campus, educate the campus community about these choices, and communicate to our food suppliers that sustainability is an important consideration for the university. U-M food purchases are not required to meet these guidelines, but the university will seek to purchase food aligned with these guidelines whenever possible and appropriate.

These guidelines will be shared with our strategic supplier and other food suppliers to clearly communicate U-M's preference for sourcing sustainable foods. While not mandated, a vendor's ability to supply, verify, and document food choices aligned with these guidelines will be a significant consideration in awarding contracts. While these guidelines are primarily applicable to U-M operated food service establishments – as opposed to 3rd-party vendors operating food service establishments on campus – they will be shared as part of the RFP process for contracted operations and will be among the criteria considered in awarding new contracts.

SECTION 2: Food Service Overview

The University of Michigan purchases food for dozens of licensed food operations on campus, including athletic event related food operations, campus eateries, Michigan Dining (Residential Dining, Retail operations, and Catering), and the U-M Health System.

Michigan Dining: As part of the food services operations within Student Life, Michigan Dining's Residential Operations is responsible for seven dining halls on the U-M Ann Arbor campus. Residential operations staff members prepare and serve approximately 2.5 million meals annually to over 9000 residential and off-campus students. Michigan Dining Retail operations include 18 self-operated cafes and convenience stores. Michigan Dining Catering operations support meetings and events in the Michigan Union, the Michigan League, and Pierpont Commons as well as serving as an on-site catering across campus.

University of Michigan Health System (UMHS): The University of Michigan Health System includes numerous Hospitals, Health Centers and Clinics, the University of Michigan Medical School and its Faculty Group Practice, the clinical activities of the University of Michigan School of Nursing and the Michigan Health Corp. UMHS prepares and delivers healthy, nutritionally-balanced food to the 900 inpatients in University Hospital,

Women's Hospital and C.S. Mott Children's Hospital. There are also eleven retail food centers throughout the hospital system run by private contract, where food content is not managed by U-M. In November 2013, UMHS stopped selling regular soda and other sugary drinks in vending, cafeteria and other patient areas.

SECTION 3: Food Safety Criteria

Food safety is a priority for U-M food service operators, and all opportunities are taken to prevent the occurrence of a foodborne illness. Typically this includes purchasing food from an approved supplier, one that is licensed and inspected by the appropriate food regulatory agency. Agricultural products that are not considered potentially hazardous or require processing are not subject to food safety inspections or licensing. Examples of such operations would include farming operations where fruits and vegetables are grown. To minimize the risk of microbial hazards in such food items, Michigan Dining and UMHS have agreed to purchase only from suppliers (local or otherwise) that have undergone a third party audit to evaluate their agricultural practices for food safety. A fresh produce third party audit certification provides assurance that food is grown and handled in an environment that will reduce the chance for contamination and thereby reduce the risk of a foodborne illness.

SECTION 4: Food Sustainability Criteria and Definitions

In addition to meeting all required "Food Safety" criteria in Section 3, U-M food purchases must also meet at least one of the "Food Sustainability" criteria below to count as a sustainable purchase. With regard to purchases made through our strategic supplier, the strategic supplier will be responsible for verifying, tracking and reporting purchases that comply with these criteria. With regard to direct purchases from food producers/suppliers, responsibility for verifying, tracking and reporting will fall to a U-M team consisting of representatives from the Office of Campus Sustainability, Procurement, and the relevant purchasing unit (e.g., Michigan Dining, UMHS, etc.).

Local

While not always the case, the sustainability of food generally increases as the distance it travels from the point of harvest to consumption decreases. Minimizing transportation and refrigeration generally reduces fossil fuel consumption and carbon dioxide emissions. Local food also requires fewer preservatives and less packaging. In addition, local production often employs a more diverse crop strategy, which reduces pest susceptibility and the need for pesticide and chemical fertilizer use. Finally, supporting local farmers and growers keeps money circulating within the community longer and directly profits local producers.

U-M defines local food as being grown in the state of Michigan or within 250 miles of the Ann Arbor campus. Processed foods are considered to be locally sourced if the processing facility is located within a 250 mile radius of Ann Arbor and where at least 50% of the ingredients (measured in annual \$ expenditures) are also sourced from within a 250 mile radius of the processing facility. The 250-mile radius was selected because it matches the criteria established by the Association for the Advancement of Sustainability in Higher Education's (AASHE) Sustainability Tracking, Assessment Rating System (STARS) 2.0. U-M will report sustainability measures to STARS for external reporting purposes.

Excludes :

- **products from Concentrated Animal Feeding Operations (CAFOs),**
- **products that have minimal nutritional value (e.g. soda, chewing gum, candies made predominantly from sweeteners),**
- **Raw ingredient is water**

Note: There are many businesses that are headquartered or are franchised within Michigan but their products do not qualify as local under these guidelines. U-M will track Michigan company sales and will report these totals as a sub category.

Third-party certifications



Certified Organic (USDA standards) food products offer the assurance that environmental harms have been minimized through prohibitions on many pesticides, on genetically-modified food varieties, and chemical fertilizers. Though these foods often travel long distances, the health benefits to farmers, farm workers and farm ecosystems makes this option an important step toward a more sustainable food system.

(<http://www.ams.usda.gov/AMSV1.0/NOP>)



European Union (EU) organic common practices are designed to minimize the human impact on the environment, while ensuring the agricultural system operates as naturally as possible. Wide crop rotation, strict limits on chemical synthetic pesticide, synthetic fertilizer use, livestock antibiotics, food additives and processing aids are some of the typical organic farming practices included.

(<http://ec.europa.eu/agriculture/organic/>)



Certified Organic by an IFOAM-endorsed standard

(International Federation of Organic Agriculture Movements) has a “family” of standards officially endorsed as organic by the Organic Movement, based on their equivalence with the Common Objectives and Requirements of Organic Standards.

(<http://www.ifoam.org/pt/ifoam-standard>)



Canada Organic Biologique certified Adhering to the Canadian Organics Standard, products with this logo have followed organic practices. Dairy products that have ever been treated with antibiotics in Canada are not considered organic in the U.S. Similarly, U.S. operators exporting to Canada will face restrictions on Chilean nitrate (sodium nitrate) and products from soilless systems (hydroponic and aeroponic) are not considered organic in Canada.

(http://www.cog.ca/about/about_organics/organic-standards-and-regulations/)



Demeter Certified Biodynamic seeks minimum nutrient input from outside of the farm, generating fertility through cover-cropping, animal and crop rotation. Biodynamics creates a Whole Farm Organism, understanding and using the earth and cosmic rhythms and cycles.

(<http://www.demeterbta.com/>)



Certified Sustainable (Food Alliance standards) goes beyond the USDA checklist approach to organic certification and offers assurance of sustainable management practices at the whole-farm level. Certified farms demonstrate attention to management practices that improve soil quality, reduce chemical use, improve crop rotations, maintain biodiversity in soil, seeds, and natural habitats on the whole farm, protect water quality, conserve energy, manage waste, provide safe and fair working conditions and worker pay, and assure the humane treatment of animals. (<http://foodalliance.org>)



Protected Harvest Certified is a standards setting and third-party certifier of sustainably-grown food products. Buyers of Protected Harvest-certified products can be assured that claims of environmental and social sustainability performance are specific, measureable, and verifiable. Protected Harvest growers are also assessed and audited on water, air, and soil quality, wildlife protection and social impacts on workers and the community. (<http://www.protectedharvest.org>)



Marine Stewardship Council (MSC) Certified fisheries are being harvested on a sustainable basis and include health criteria in their ratings, but do not include farmed seafood. Working with partners, the MSC program helps to bring about positive changes in the world's oceans and is transforming the seafood market to a sustainable basis. (<http://www.msc.org>)



Fair Trade Certified products guarantee improved labor conditions and higher pay in plantation agriculture and among producer cooperatives in developing (and some developed) countries. Fair trade certified producers must support local economic development efforts, democratic processes, and direct relations between buyers and sellers. (<http://fairtradeusa.org/>)



Rainforest Alliance Certified products help conserve biodiversity and ensure sustainable livelihoods by transforming land-use practices, business practices and consumer behavior. That means helping farmers, forest managers and tourism businesses realize greater economic benefits by ensuring ecosystems within and around their operations are protected, and that their workers are well-trained and enjoy safe conditions, proper sanitation,

health care and housing.
(<http://www.rainforest-alliance.org>)



Smithsonian Migratory Bird Center (SMBC) or "Bird Friendly" certifies coffee plantations as 100% organic, shade-grown coffee. This certification supports bird conservation, a healthy environment, and the livelihood of many small-scale farm owners. Farmers, roasters, and distributors can carry the Bird Friendly seal of approval.
(<http://nationalzoo.si.edu/scbi/migratorybirds/coffee/roaster.cfm>)



AGA Grassfed (beef) certifies that the animals are fed only grass and forage from weaning until harvest and the animals are raised on pasture without confinement on American family farms. Animals are never treated with antibiotics or growth hormones.
(<http://www.americangrassfed.org/>)



American Humane Certified provides verifiable assurance that products carrying the label have met rigorous, science-based animal welfare standards, and that the animals in the program were humanely raised throughout their lives.
(http://www.humaneheartland.org/index.php?option=com_content&view=article&id=3&Itemid=106&jssmallfb=1&dir=JSROOT/Animal+Welfare+Standards+Checklists)



Animal Welfare Approved requires animals to be raised on pasture or range on family farms. Standards address aspects of each animals' lifecycle from birth to death.
(<http://animalwelfareapproved.org/>)



Global Animal Partnership Certified (Steps 3-5+ only)

Step 3: Enhanced outdoor access (not beef)

Step 4: Pasture centered

Step 5: Animal centered: No physical alterations

Step 5+: Animal Centered: Entire life on same farm

(<http://www.globalanimalpartnership.org/the-5-step-program/>)



*Meets the Humane Farm Animal Care Program standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

Certified Humane Raised and Handled certifies farms that raise animals without antibiotics or added hormones and allow them to engage in natural behaviors with sufficient space, shelter and appropriate handling to limit stress. Animal production methods keep the welfare of the farm animal in mind and are inspected for precise standards for farm animal treatment.

(<http://certifiedhumane.org>)

SECTION 5: Food Service Categories and Definitions

At the time of writing, the food categories listed below are those generally used in U-M's food procurement RFP process. Whether working directly with food producers or making purchases through a strategic supplier, the bulk of U-M food purchases fall within these general categories. Accompanying each category listed below is a bulleted list of "sustainable" criteria that are applicable to food items in that category.

Meat – includes fresh and frozen beef, pork, lamb, veal, and Halal or Kosher items. **Meat will be considered local if the animal was born and raised in the state of Michigan or within 250 miles of the Ann Arbor campus.** Exception: Animals raised in Concentrated Animal Feeding Operations will not qualify as local unless they have a third party certification.

Purchases in this category will qualify as "sustainable" if they meet one of the following criteria:

- local-(see section 4 above)
- third party certified
 - Organic: USDA, European Union
 - Biodynamic: Demeter
 - Sustainable: Food Alliance, AGA Grassfed, Rainforest Alliance
 - Humane: Humane Raised and Handled, American Humane, Animal Welfare Approved, Global Animal Partnership

Poultry/Eggs – Includes all Poultry and Eggs (liquid or shell)

- local-(see section 4 above)
- third party certified
 - Organic: USDA, European Union, Canada Biologique
 - Biodynamic: Demeter
 - Sustainable: Food Alliance
 - Humane: Humane Raised and Handled, American Humane, Animal Welfare Approved, Global Animal Partnership

Produce, Grains, Beans, Nuts and Oils – includes all fresh fruits and vegetables, cut-fruit, tofu, grains, beans, oils and nuts.

Purchases in this category will qualify as "sustainable" if they meet one of the following criteria:

- local-(see section 4 above)
- third party certified
 - Organic: USDA, European Union, IFOAM-endorsed, Canada Biologique
 - Biodynamic: Demeter
 - Sustainable: Food Alliance, Protected Harvest, Fair Trade

Coffee/Tea – includes bulk or break room sized coffee, tea, and espresso items.

Purchases in this category will qualify as "sustainable" if they meet one of the following criteria:

- third party certified
 - Organic: USDA
 - Sustainable: Bird Friendly, Rainforest Alliance, Fair Trade

Seafood – encompasses all fresh and frozen seafood purchased, including shellfish and sushi. Purchases in this category will qualify as “sustainable” if they meet one of the following criteria:

- local-(see section 4 above)
- third party certified
 - Sustainable: Food Alliance Farmed shellfish, MSC

Other Processed Food Categories

Beverages – includes all beverages not included in previous categories.

Frozen foods-includes frozen vegetables, fruits, breads, meals, ice cream

Dry goods-includes cereals, Pancake/Waffle Bulk Mixes

Canned goods- includes fruit, vegetables, sauces

Commercially packaged bakery – includes muffins, bagels, cookies, cakes, Danish pastries, pretzels, cheesecakes, and scones

Convenience Store Products – includes prepared snacks

Purchases in these categories will qualify as “sustainable” if they meet one of the following criteria:

- local-(see section 4 above)note exceptions for products that have minimal nutritional value (e.g. soda, chewing gum, candies made predominantly from sweeteners), Raw ingredient is water
- third party certified
 - Organic: USDA, European Union, IFOAM-endorsed
 - Sustainable: Fair Trade, Rainforest Alliance

SECTION 6: Data Tracking and Goal Reporting

The sustainable food purchase will be tracked by fiscal year. The total amount of food purchased for U-M food service operations, the amount that meets these guidelines and the amount of purchases from Michigan companies will be reported. Data will be stored and reported through the University of Michigan Annual Sustainability Report and will be available to the public via the Office of Campus Sustainability web site: www.ocs.umich.edu.

Data will be tracked for food and beverages for the following departments

- on-campus dining operations (Michigan Dining)
- on-campus dining operations (UMHS patient meals),
- and catering services operated by the institution

Data will also be tracked for food and beverages for the following categories

- Retail cafes and stores
- Concessions, departments and other

Goal calculation will be based upon a dollar value and presented as a percentage of the total food purchase:

$$\frac{\text{U-M Food Purchases Meeting Guideline (\$)}}{\text{Total U-M Food Purchases (\$)}} \times 100$$

SECTION 7: Food Team

The Food Team is composed of staff from key food-related units at U-M, who meet twice monthly to discuss supplier concerns, contracts, new products, and other food procurement issues. This group will annually review these sustainability criteria and definitions, revise them as necessary, and make them publicly available. The team will also work with the Office of Campus Sustainability to track performance and report progress with regard to annual food purchase percentages that meet the sustainable food criteria.

U-M Food Team Members include the following departments and can be reached at umfoodteam@umich.edu

Procurement

University Hospitals

OSEH

Michigan Dining

Office of Campus Sustainability