

1-2 points

Food Credit 7.1-7.2

Food Vendors

Intent

Establish facility-wide implementation of healthy, sustainably produced food service programs by establishing parallel policies and programs with contracted food service vendors.

Health Issues

Shifts in the U.S. food system over the last century are compromising human and ecological health. While total farm acreage has declined, farm size has increased and is more focused on concentrated monocropping. This contributes to declining diversity of food crops necessary to fulfill human nutritional needs, while also leading to a loss of biodiversity. In the U.S., the typical food item now travels from 1,500 to 2,400 miles from farm to plate. This long travel distance disconnects growers from consumers, increases opportunities for food contamination and nutrient loss.

Routine use of antibiotics in animal agriculture has been shown to increase antibiotic resistance among bacteria that cause human infections. Pesticide drift, field dust, waste burning, toxic gases from degrading manure, and diesel exhaust from transporting food long distances are all factors related to food production that contribute to asthma, cardiovascular disease and lung cancer. Commercial fertilizers and pesticides contaminate surface- and ground-water in many locales. Large-scale animal feedlot operations contribute to water pollution with biologically active hormones, nitrates and other breakdown products of untreated animal waste. Calorie-rich, nutrient-poor diets contribute to obesity, diabetes, cancer, and a variety of degenerative diseases. By moving toward a healthier and more sustainable food system, health care can help alleviate human health problems associated with inadequate or inappropriate nutrition, antibiotic resistance, air and water contamination, and global health issues such as climate change.

Credit Goals

In addition to complying with the relevant GGHC Food Service credits through the Food Service department, establish and maintain facility-wide implementation of Food Service credits through contracts with food vendors. Calculate based on total facility food service budget including contracted food vendors unless listed otherwise. Up to two points total available. Additional innovation points available for facilities that achieve more than two of the categories listed below.

1 point	100% of all food service operations attain all 3 points under FS Credit 3: Local, Sustainably Produced Food Purchasing.
1 point	100% of all food service operations attain at least 2 points under FS Credit 4: Reusable and Non-reusable Products.
1 point	100% of all food service operations attain FS Credit 6: Food Donation and Waste Reduction.

**Note: For the purposes of this credit, nutritionally healthy vending machine food is defined as meeting the Kaiser Permanente Minimum Standard for Healthy Food and Beverage Selections in Vending Machines or equivalent.*

Food Credit 7.1-7.2 continued

Food Vendors

Suggested Documentation

- ❑ Demonstrate through purchasing records that combined annual facility wide food service purchases meet Credit Goals. Review and revise records annually.
- ❑ Compile and annually review vendor contracts requiring compliance with relevant GGHC Food Service credit goals.

Reference Standards

Kaiser Permanente Minimum Standard for Healthy Food and Beverage Selections in Vending Machines, <http://www.foodalliance.org/sustainablefoodpolicy/kaise/Kaiser%20Permanente%20Healthy%20Vending%20Standards.pdf>

Potential Technologies and Strategies

Refer to Potential Technologies and Strategies associated with GGHC FS c3: Local, Sustainably Produced Food Purchasing, GGHC FS c4: Reusable and Non-Reusable Products, and GGHC FS c6: Food Donation and Waste Reduction.

Resources

See also Resources associated with GGHC FS c3: Local, Sustainably Produced Food Purchasing, GGHC FS c4: Reusable and Non-Reusable Products, and GGHC FS c6: Food Donation and Waste Reduction.

- American Medical Association, 2006 survey of fast food in healthcare facilities. The report found that of the 234 hospitals surveyed, 42 percent were selling brand-name fast food on their campuses. <http://www.amsa.org/cph/healthyhospitals.cfm>
- The Health Collaborative Healthy Vending Guidelines: A Fit City Initiative San Antonio, Texas, <http://www.healthcollaborative.net/assets/pdf/vendingcriteria.pdf>
- Kaiser Permanente Minimum Standard for Healthy Food and Beverage Selections in Vending Machine, www.foodalliance.org/sustainablefoodpolicy/kaise/Kaiser%20Permanente%20Healthy%20Vending%20Standards.pdf
- University of Michigan Health System and Ann Arbor VA Medical Center, 2002. The report found 38% of the nation's top health institutions had regional or national fast food franchises on their main medical campuses. <http://www.med.umich.edu/opm/newspage/2002/fastfood.htm>