



BARBARA FERRER, Ph.D., M.P.H., M.Ed.
Director

MUNTU DAVIS, M.D., M.P.H.
County Health Officer

ANISH P. MAHAJAN, M.D., M.S., M.P.H.
Chief Deputy Director

313 North Figueroa Street, Suite 806
Los Angeles, CA 90012
TEL (213) 288-8117 • FAX (213) 975-1273

www.publichealth.lacounty.gov

BOARD OF SUPERVISORS

Hilda L. Solis
First District

Holly J. Mitchell
Second District

Lindsey P. Horvath
Third District

Janice Hahn
Fourth District

Kathryn Barger
Fifth District

July 11, 2024

TO: Each Supervisor

FROM: Barbara Ferrer, Ph.D., M.P.H., M.Ed.
Director 

SUBJECT: REDUCING GREENHOUSE GAS EMISSIONS THROUGH FOOD
PROCUREMENT (ITEM 5, BOARD AGENDA OF FEBRUARY 27, 2024)

On February 27, 2024, the Board instructed the Department of Public Health (DPH), in coordination with the Chief Sustainability Office (CSO), Chief Executive Office (CEO), and the Internal Services Department (ISD), to report back in 120 days on: (1) a review and update of the County’s Nutritional Standards for Prepared Foods, Snacks and Beverages to incorporate the latest evidence-based practices on purchasing, selling, and serving of more plant-based and plant-forward foods in County-operated or contracted food services; (2) in consultation with key County departments, recommendations on how to increase participation and interest, including providing incentives, to expand plant-based food options in the County’s contract solicitation process and operated food services; and (3) recommendations on evidence-based strategies and promising practices that can help track the different types of foods the County is purchasing from food vendors, including animal products and plant-based foods such as vegetables, fruits, legumes, and nuts and seeds. As part of this third directive, the Board also asked DPH to provide recommendations on how the County can reduce the purchase of animal products; increase the purchase of plant-based foods; reduce food waste consistent with the goals of SB 1383; align with the Los Angeles County Food Equity Roundtable’s Action Plan, where feasible; and suggest a plan to promote the procurement of plant-based foods among the County departments. In a separate directive, the Board asked the Department of Health Services (DHS) to measure their current volume and purchases of animal and plant-based food products; DHS has released their results in a separate report to the Board.

Background on Reducing Greenhouse Gas Emissions Through Food Procurement

The global food system contributes to about one-third of greenhouse gas emissions (Crippa, 2021; Tubiello, 2021). Greenhouse gas emissions are created across the food system from farm production, food processing, transportation, and food waste disposal, to name a few sources (Tubiello, 2021). The production of animal-based foods (e.g., livestock feed) produces about twice the greenhouse gas emissions than plant-based foods (Xu, 2021). Statewide, the agriculture sector is responsible for 8.1% of the greenhouse gas emissions in California, with about 70% of this coming from livestock (California Air Resources Board, 2023). According to the United Nations (UN), “animal-based foods, especially red meat, dairy, and farmed shrimp, are generally associated with the highest greenhouse gas emissions” (United Nations, n.d.).

According to a recent study that surveyed over 200 climate experts and scientists, “more than 75% agree that a ‘best available food’ approach in climate, agriculture and food purchasing policy should be adopted, where plant-sourced alternatives to animal-sourced foods that provide comparable or better health outcomes and lower greenhouse gas emissions are given preference” (Harwatt, 2024). Moving away from animal products and promoting the consumption of more plant-based foods may also lower the risk of chronic diseases (e.g., cardiovascular disease, diabetes, etc.) (Hemler, 2019; Tusso, 2023).

The State of California and the County of Los Angeles have taken significant steps to address the climate impacts of our food system. In 2016, California passed Senate Bill (SB) 1383, setting targets for edible food recovery and to reduce organic waste disposal. In 2018, DPH launched a new social marketing campaign, “Eat Your Best, Less Salt, More Plants” (*Eat Your Best*), to help advance a plant-based food agenda, supporting institutional and community efforts to promote more low-sodium, *plant-based dishes* in large-scale food service operations within the county. The initiative is comprised of resources for food service institutions to improve the quality of their food sourcing and preparation. Participating institutions or operations received technical assistance and resources such as toolkits to help them modernize salad bars and/or add more plant-based dishes to their menu(s). In 2019, the County of Los Angeles Board of Supervisors (BOS) adopted the County Sustainability Plan, which includes strategies to implement state food-related climate change laws and strategies that promote a sustainable and just food system, including the promotion of plant-based foods.

The BOS adopted the Organic Waste Policy (3.190) in November 2021, establishing “implementation requirements for County departments to properly manage organic waste to maximize organic waste diversion, procure organic waste products, and achieve compliance with SB 1383 requirements” (Department of Public Works, 2022). In 2023, California adopted SB 253 (Climate Corporate Data Accountability Act) and SB 261 (Greenhouse Gases: Climate-related Financial Risk Act). These pioneering laws require companies in California to report their greenhouse gas emissions and climate-related financial risks.

References cited in this report can be found in **Attachment VI**.

Report Overview

This report presents the following: (1) a summary of updated nutritional standards that promote plant-based foods among County-operated or -contracted food services; (2) a summary of results from a survey of County departments, describing their suggestions for strategies that can be implemented to increase participation and interest, including providing incentives to expand offerings of plant-based food options; and (3) a review of strategies from multiple jurisdictions and organizations that demonstrate best or promising practices for tracking food purchasing and food-related greenhouse gas emissions, for reducing meat consumption, and for increasing plant-based food purchasing. Finally, in the last section of the report, several short- and long-term recommended actions are provided for the Board's consideration.

(1) Summary of Updated Nutritional Standards to Promote Plant-Based Foods

In March 2011, the BOS adopted the Board policy, *Healthy Food Promotion in County of LA Food Service Contracts*. This landmark policy requires all County departments that purchase, distribute, serve, or sell food to integrate DPH recommended nutrition standards into food service request for proposals (RFPs) and contracts to promote healthy nutrition for all relevant food service venues and programs that do business with the County of Los Angeles. In 2011, DPH also developed its set of Concession Nutrition Standards. They were later revised in 2020. Collectively, they are now referred to as the *Nutrition Standards for Prepared Foods, Snacks and Beverages*. To date, these nutritional standards have been integrated into 21 County food service RFPs and contracts across 7 County departments.

DPH's nutrition standards are guidelines for the preparation and purchasing of food. They set calorie, fat, sugar, and sodium limits, etc. for foods purchased (ingredients) or served (entrées, side options, snacks, etc.) in County operated food services. In response to the February 2024 Board motion, DPH reviewed and revised these nutritional standards to expand offerings of plant-based foods. A new standard that was added was for *Proteins*—DPH is now recommending a 2:1 ratio of plant-based entrées to non-plant-based entrées, and a requirement for daily offerings of plant-based entrées. For *Dairy*, a new standard was also added, requiring the offering of plant-based dairy alternatives (i.e., almond, soy, oat milk, etc.) and a recommendation for food service operations to default to plant-based dairy alternatives. For *Sauces, Dressings, Condiments & Dips*, two new standards were added, including recommending the purchase of plant-based condiments, dressings, and sauces and defaulting to plant-based products. And for *Desserts*, a new standard was added that now recommends defaulting to plant-based desserts, whenever feasible.

Several revisions were also made to product placement, menu labeling, signage, and pricing guidelines, based on behavioral science research (nudging strategies) to promote plant-based foods in food service (examples include the WRI's Playbook for Guiding Diners Toward Plant-Rich Dishes in Food Service and Greener by Default's Resource Guide). For example, a requirement was added that plant-based items should be placed at eye level in display areas for product placement purposes. A new standard was added requiring plant-based items to be denoted using a symbol rather than in the name of the dish (i.e., "Black Bean Enchiladas (v)" rather than "Vegan Enchiladas"), and a requirement was included, mandating that plant-based menu items are to be listed at the top of the menu. Finally, a new standard was developed recommending that pricing for plant-based entrées, side items, snacks/desserts, and beverages be as competitive as possible with comparable non-plant-based products. Implementation of the standards will be made by County

departments in consultation with DPH and tailored to specific types of food service programs, as needed. See **Attachment I** for a list of these revised nutritional standards (revisions are underlined).

Increasing Participation and Providing Incentives to Expand Plant-Based Food Options

DPH's Division of Chronic Disease and Injury Prevention (CDIP) developed a food procurement survey to assess and better understand the County's current purchasing of animal and plant-based foods at various food venues located across the 37 County of Los Angeles departments. This survey was developed in collaboration with the CSO and distributed to all 37 departments during May 2024. In total, 26 of the 37 departments responded to the survey. Of these 26 departments, 9 purchase, distribute, serve, or sell food. Food service venues/programs within the County include cafeterias, cafés, snack shops, and meals sold at festivals/fairs; meals served in jails and juvenile detention centers/camps; food offered at the Summer Food Service Program (SFSP), After-School Snack Program, and Children's Court shelter care; and in senior meals programs. Food served by the Fire Department and departments that reported they operate vending machines or buy food for meetings or events were not included in this analysis.

Survey Responses on County Food Venues, Types of Plant-Based and Animal Food Products Purchased, and Anticipated Challenges with Shifts in Food Purchasing

i. County Departments that Offer Food (e.g., meals served in jails, juvenile detention centers, senior meals, etc.)

Six County departments indicated they operate food services and food assistance programs such as senior meals programs, meals served in jails and juvenile detention centers/camps, and the SFSP. These departments reported they operate a total of 12 food service venues and programs.

- **Type of plant-based products purchased:** 83% of departments offer plant-based options, with varying percentages offering vegetarian (67%), vegan (50%), and plant-forward options (8%).
- **Purchase of plant-based foods or ingredients:** The 12 venues commonly purchase fruit (92%), vegetables (92%), grains (92%), plant proteins (92%), legumes (83%), spices and herbs (75%), dairy alternatives (67%), and prepared foods (58%).
- **Challenges to expanding plant-based options:** Main barriers reported include cost (67%), taste/food texture (58%), and cultural appropriateness/acceptability (58%).
- **Animal product purchases:** Dairy (100%), chicken and turkey (92% each), processed meats (75%), prepared and frozen meat products (67%), beef (58%), pork (58%), and eggs (58%).
- **Challenges to reducing animal product offerings:** Departments cite taste (83%), existing contracts (67%), consumer resistance (67%), and cost (67%) as primary barriers.

See **Attachment II** for more details on the survey findings described in this section.

ii. County Departments that Sell Food (e.g., cafeterias, cafés, snack shops, etc.)

Seven County departments indicated they operate food service venues such as cafeterias, concession stands, cafés, and snack shops to sell food to County employees and visitors. These departments reported they operate a total of 14 such food service venues and programs.

- **Type of plant-based products purchased:** 64% of these food venues and programs sell plant-based options, with varying percentages selling vegetarian (50%), vegan (36%), and plant-forward options (29%).
- **Purchase of plant-based foods or ingredients:** The 12 food service venues and programs commonly purchase fruit (86%), vegetables (79%), grains (79%), nuts and seeds (79%), spices and herbs (64%), legumes (57%), and plant proteins (57%).
- **Challenges to expanding plant-based options:** Main barriers reported include lack of consumer demand (79%), cost (79%), and cultural appropriateness/acceptability (64%).
- **Animal product purchase:** Dairy (86%), beef (79%), chicken (79%), eggs (79%), pork (79%), turkey (71%), processed meats (71%), and fish (57%).
- **Challenges to reducing animal product offerings:** Departments cite consumer resistance (86%), reported cultural appropriateness/acceptability of food (79%), cost (71%), and financial difficulties/lack of funding support (71%) as primary barriers.

See **Attachment III** for more details on the survey findings described in this section.

Survey Responses on Existing County Contract Language, Data Collection, Incentives, and Other Strategies to Promote Plant-Based Foods from the Nine County Departments that Purchase, Distribute, Serve, or Sell Food

- **Contract Requirements for Special Diets:**
 - 44% of County departments that handle food have contract language for vegetarian foods, while 22% have it for vegan, plant-based, and plant-forward foods.
 - 44% reported no specific contract requirements, and 11% were unsure.
- **Incentives in Food Service Contracting:**
 - 56% of departments do not use incentives.
 - 33% use incentives like vendor preference programs and meal cost discounts.
 - 11% were unsure.
- **Marketing and Promotional Strategies:**
 - 22% use strategies like signage and menu labeling for plant-based foods.
 - Another 22% offer taste testing.

- 56% have not implemented any specific strategies; 22% use other methods, such as color-coded salad bars.
- **Itemized Records of Food Purchases:**
 - Only 22% of departments consistently track purchases of fruits, vegetables, meat/poultry, dairy, and grains.
- **Commitment to Food Programs:**
 - 67% of departments have not committed to programs like Cool Food Pledge, Good Food Purchasing Program, Federal Food Service Guidelines, or Meatless Mondays.
 - 33% were unsure about their commitment to these programs.

See **Attachment IV** for more details on the survey findings described in this section.

(2) Strategies to Track Food Purchasing and Food-related Greenhouse Gas Emissions, Reductions in Meat Consumption, and Increases in Plant-Based Foods

Multiple jurisdictions in the United States and non-profit organizations have taken leadership steps in developing and implementing evidence-based and promising strategies for reducing greenhouse gas emissions through food procurement and through the promotion of plant-based foods. These steps and efforts have included those initiated by the City of Chicago, the County of San Diego Health & Human Services Agency, the New York City Department of Health and Mental Hygiene, the New York City Mayor's Office of Food Policy, World Resources Institute's (WRI's) Cool Food Pledge (CFP), and Greener by Default (GBD).

In 2023, for example, the City of New York (NYC) set a target of reducing food-based greenhouse gas emissions by 33% by 2030 across its city agencies (City of New York, 2023). To accomplish this, NYC partnered with the CFP to support its implementation, generating annual reports on their food carbon footprint to assure transparency and to report progress. The CFP is a global initiative that aims to reduce food-based emissions by at least 25% by 2030 (aligned with the 2015 Paris Agreement climate goals); one of its goals is to help build transparency of food purchases by participating agencies and assess their "climate impact." NYC also partnered with GBD, which supported policy/program implementation, using default and nudge strategies as key approaches for promoting plant-based foods in NYC's public hospital system. Another similar effort that addresses climate impact through the food system is the Good Food Purchasing Program (GFPP), a program that utilizes a values-based food purchasing policy to track government food purchases in relation to a set of values for food quality and equity; one of its core values is environmental sustainability—e.g., reduce food carbon footprint and promote purchasing from local suppliers that can reduce greenhouse gas emissions. Presently, NYC, the City of Chicago, and the County of San Diego have adopted or adapted the GFPP's key policy components. See **Attachment V** for a summary of these and other case examples.

County Department Workgroup Meeting and Recommendations

The County's food environments are diverse and complex, with at least 9 departments operating 26 food venues and programs. While most departments reported they offer plant-based foods, several barriers to expanding plant-based options were reported, including cost, taste and food texture, and cultural appropriateness/acceptability of food. Similarly, these departments reported barriers to reducing the purchase of animal products, including cost, consumer resistance, taste, and cultural appropriateness/acceptability of food.

On May 29, 2024, DPH and CSO convened an inter-departmental meeting to present and discuss the survey findings on food procurement with key County departments that purchase, distribute, serve, or sell food; in addition to the convening departments, 9 other departments were present at this meeting. When asked to share case examples of departmental plans to add plant-based foods to menus, the Sheriff's Department shared theirs, indicating they are in the process of integrating a new hummus product and plant-based chicken patty to their menu. They plan to add these items to the menu in the next 3-4 months and are working to identify other meat alternatives.

Several departments at the meeting mentioned barriers to expanding offerings of plant-based foods, including increased cost and challenges with sourcing of low-carbon foods. All departments had similar concerns and discussed issues and recommendations for the Board to consider, including (i) how best to expand plant-based foods via the RFP (contract solicitation) process—e.g., identifying low-carbon foods for sourcing, developing a specific vendor fair event to connect departments with suppliers that departments may source from, and finding ways in which small businesses could become more competitive for the bid—and (ii) how best to incentivize plant-based foods in the contract selection process (e.g., give plant-based food planning extra points in the evaluation of a prospective contractor, adding set proportions of plant-based food offerings to the contract requirements, and/or using performance monitoring to assure that plant-based food options are being offered).

To address some of these challenges and to find ways to promote plant-based foods within the County of Los Angeles, the county department working group identified the following for your Board's consideration.

Recommendations

Short-Term

1. DPH's updated *Nutrition Standards for Prepared Foods, Snacks, and Beverages* will be integrated into all new and renewing County food service solicitations and contracts with food vendors. For existing contracts in which amendments cannot be made at mid-term or would result in excess cost to the County, departments will work with their contractors to voluntarily implement the updated nutritional standards. For departments that self-operate their food services, integration of updated nutritional standards in their food service plans/policies and menu planning will be required. DPH, in collaboration with the CSO, will develop and distribute a memo explaining these updated Nutritional Standards to all County departments that purchase, distribute, serve, or sell food no later than December 31, 2024.

2. Develop evaluation criteria for use in all food service RFPs. These new criteria should be implemented to encourage plans and/or proposals that incorporate more plant-based food options. In evaluating vendor responses to these RFPs, proposals shall be based on points and the score should reflect the County's preference for plant-based foods; awarded contracts and performance monitoring of these agreements should also reflect this preference. An example of this evaluative approach may be the assignment of extra points to plans or proposals that include a low-carbon footprint food sourcing program. To support this recommended strategy, DPH and CSO shall convene a workgroup of County departments to review existing contract language and evaluation criteria and develop template contract language and materials for County departments to use. Departments may be required to develop action plans with programming and target activities to reduce greenhouse gas emissions through food procurement including opportunities such as garden-to-cafeteria programs. The workgroup should review and mitigate (if feasible) any existing contract provisions or obligations that may disallow changes to current contracting processes due to state and federal regulations.

3. Partner with World Resources Institute's (WRI) Cool Food Pledge (CFP). With the Board's support, DPH and CSO should collect annual food purchasing data from all County departments that purchase, distribute, serve, or sell food. In all new and renewing food service contracts, vendors should be required to provide these purchasing data every year. The data can then be shared with WRI-CFP so the organization can assess and generate free annual climate impact reports on greenhouse gas emissions related to food procurement among County departments. This partnership could start with the food purchasing data collected from DHS per the February 27th Board motion. These reports can help build transparency, providing information on the types of foods purchased and the total food-based greenhouse gas emissions generated by the County. The information can then be used to help set annual purchasing goals and targets for relevant departments. Using these data, the County can better gauge its progress on improvements in plant-based diets and climate change. The annual climate impact reports should be made publicly available online.

4. Disseminate existing resources to County departments to help support the integration of more plant-based food options on menus. These resources may include recipes and toolkits such as *Eat Your Best*, Menus of Change, Forward Food, Cool Food Pledge, etc.

Long-Term

5. Develop a more integrated County-wide vision and framework for promoting values-based food purchasing and principles that include considerations of food equity and cultural appropriateness. This vision/framework should be aligned with the Action Plan of the Los Angeles County Food Equity Roundtable. Funding to support development and implementation would need to be identified to perform this work.

6. Partner with community partners like Greener By Default to support the potential implementation of nudging strategies to promote plant-based menu items in County food service venues and programs, including in the County's public hospital system. Coordination by DPH and CSO would be needed for this effort.

7. Explore opportunities to incorporate the food-based emissions data into the County Operations Greenhouse Gas Inventory and the food-based emissions reductions goals into the County's Municipal Climate Action Plan.

BF:tk:mw

Attachments

c: Chief Executive Office
County Counsel
Executive Office, Board of Supervisors

ATTACHMENT I: NUTRITION STANDARDS FOR PREPARED FOODS, SNACKS AND BEVERAGES

Nutrition standards for cafeterias, cafés, and concessions

Section A: Nutrient Requirements for all Purchased and Served Foods

Section B: Food Category Requirements

Section C: Product Placement, Menu Labeling, Signage & Pricing



Section A: Nutrient Requirements for All Purchased and Served Foods

| Trans Fat | |
|-----------|---|
| | <p>Purchasing and/or Serving:</p> <ol style="list-style-type: none"> Require all items to contain 0 g trans fat. |
| Sodium | |
| | <p>Purchasing:</p> <ol style="list-style-type: none"> Require all individual items¹ to contain ≤ 480 mg sodium per serving unless a lower standard is specified (refer to pages 2-7). Recommend purchasing and/or serving “low-sodium”² items, whenever possible. <p>Serving:</p> <ol style="list-style-type: none"> Require all meals³ to contain ≤ 800 mg sodium. Require all entrees⁴ to contain ≤ 600 mg sodium. Require all side items⁵ to contain ≤ 230 mg sodium. |
| Calories | |
| | <p>Serving:</p> <ol style="list-style-type: none"> Require all entrées to contain ≤ 700 calories. Require 50% of all entrées to contain ≤ 500 calories. Require all side items to contain ≤ 200 calories. |

¹ An individual item is defined as a single purchased food product that may be used as an ingredient or as a ready-prepared food.

² Low-sodium is defined as having less than or equal to 140 mg sodium per serving size of 30 g. [a]

³ A meal is defined as an entrée and two side items. [b]

⁴ An entrée is defined as an item intended as a main dish or as an a la carte item and is either: 1) a combination food of meat or meat alternate and whole grain-rich food; or 2) a combination of vegetable or fruit and meat or meat alternate; or 3) a meat or meat alternate alone with the exception of yogurt, low-fat or reduced fat cheese, nuts, seeds and nut or seed butters, and meat snacks (i.e., dried beef jerky); or 4) a grain only, whole grain-rich entree that is served as the main dish. [c]

⁵ A side item is defined as a single serving of food that may accompany a meal or entrée or that can be served a la carte. [b]

| | |
|--|---|
| | 4. Recommend pre-packaged "Grab-n-Go" entrée items ⁶ to contain ≤ 500 calories per package. |
|--|---|

Fiber

| | |
|--|---|
| | <p>Purchasing:</p> <p>1. Recommend purchasing food items that have at least 2 g of dietary fiber per serving, whenever applicable.⁷</p> <p>Serving:</p> <p>1. Recommend each entrée contain at least 6 grams per entrée, 25% of the day’s total recommended amount of fiber.</p> <p><u>(Refer to Section B for fiber requirements for specific food categories).</u></p> |
|--|---|

Section B: Food Category Requirements

Beverages

| | |
|--|--|
| | <p>Purchasing and/or Serving:</p> <p>1. Require access to and promotion of tap water at no cost.⁸</p> <p>2. Require 50% of beverages in cases <u>and</u> 50% of beverage options in fountain drink machines to offer only the following products:</p> <ul style="list-style-type: none"> • Water with no caloric sweeteners • Fruit-based and vegetable-based drinks that are 100% juice (without added sweeteners) and no more than 230 mg sodium per serving • Milk products, including 1%, nonfat, lactose-free, lactose-reduced, fortified soy beverages • Beverages that do not exceed 25 calories per 8 ounces |
|--|--|

⁶ "Grab-n-Go" entrée items are pre-packaged, ready-to-eat food items that are often sold at refrigerated self-service stations. Examples include pre-packaged salads, wraps, sandwiches, or snack cups.

⁷ The recommended amount of fiber per day is 25-30 grams, depending on age and sex. Fiber can come from various foods, including grains, vegetables, fruits, nuts and seeds.

⁸ Examples include setting up hydration stations that prominently display free water and/or allowing patrons to access free water from fountain drink machines.

| Snacks | |
|--------|--|
| | <p>Purchasing and/or Serving:</p> <ol style="list-style-type: none"> Require 50% of snacks⁹ meet the following standards for each individual food item or package, if a pre-packaged item: <ul style="list-style-type: none"> • ≤ 7 g total fat per serving (excluding legumes, nuts, nut butters, seeds, eggs, non-fried vegetables, and cheese packaged for individual sale) • ≤ 2 g saturated fat per serving (excluding eggs and cheese packaged for individual sale) • ≤ 5 g “added sugar” and ≤ 10 g total sugar per serving (excluding vegetables, fruit, trail mix, and dried fruit, all which contain no added sugars) • ≤ 200 mg sodium per serving • ≤ 200 calories per serving • At least 2 g of dietary fiber, if the snack item is grain/potato based Require at least 3 grain-based products to be 100% whole grain,¹⁰ as labeled, while meeting other nutrient requirements for snacks listed above. |
| Fruit | |
| | <p>Purchasing:</p> <ol style="list-style-type: none"> Require canned fruit to be packaged in unsweetened 100% juice or water, not syrup. Recommend dried, frozen, pureed, or whole fruits have no added sugars. <p>Serving:</p> <ol style="list-style-type: none"> Require at least 3 fresh fruit options¹¹ per meal service, 2 of which are intact, whole fruit options. Recommend seasonal fruit whenever possible.¹² |

⁹ Snacks are food items that are consumed in between meals that are typically packaged or served/sold as separate portioned food items. Examples include a la carte items sold in cafeterias, snack bars, and vending machines. [d]

¹⁰ 100% whole grain products are items that have a "100% Whole Grain" stamp provided by the Whole Grains Council, a designation which is given to food products only if all grain ingredients within the product are whole grain and have a minimum requirement of 16 g of whole grains per labeled serving. [e]

¹¹ Fresh fruit options are unprocessed and have no added sugars. They are not canned or previously frozen, and they can be served as cut-up pieces or as an intact, whole fruit.

¹² For a list of seasonal fruits, please refer to <https://snaped.fns.usda.gov/seasonal-produce-guide>.

Vegetables, Beans, Nuts & Seeds

Purchasing:

1. **Require** canned/frozen vegetables to contain ≤ 290 mg sodium per serving.
2. **Require** canned/frozen beans to contain ≤ 290 mg sodium per serving.
3. **Require** all nuts/seeds to contain ≤ 290 mg sodium per serving.

Serving:

1. **Require** at least 3 non-starchy vegetables¹³ that are not fried daily.¹⁴
2. **Require** at least one raw, leafy green vegetable and at least one steamed, baked, or grilled vegetable daily.
3. **Recommend** seasonal vegetables whenever possible.¹⁵
4. **Recommend** all nuts/seeds to be unsalted.

Grains, Bread, Baked Goods & Cereal

Purchasing:

1. **Require** 50% of grains and pasta to meet the following standard:
 - At least 3 g of dietary fiber per serving
2. **Require** 50% of sandwich bread¹⁶ to meet the following standards:
 - ≤ 180 mg sodium per slice
 - At least 2 g of dietary fiber per slice
3. **Require** 50% of baked goods¹⁷ to meet the following standards:
 - ≤ 290 mg sodium per serving
 - ≤ 300 calories per serving
4. **Require** 50% of cereals to meet the following standards:
 - ≤ 5 g “added sugar” and ≤ 10 g total sugar per serving
 - Cereals with dried fruit contain ≤ 17 g total sugar per serving and meet fiber and sodium standards below
 - ≤ 200 mg sodium per serving
 - At least 2 g of dietary fiber per serving

¹³ Vegetables that are not starchy. Starchy vegetables include white potatoes, corn, green peas, and lima beans (excluding sweet potatoes and yams).

¹⁴ Fried foods are food items that have been cooked by submerging it in hot fat, most commonly oil, until reaching browning reactions (Caramelization or Maillard Reaction).

¹⁵ For a list of seasonal vegetables, please refer to <https://snaped.fns.usda.gov/seasonal-produce-guide>.

¹⁶ Sandwich bread is defined as fresh or frozen sliced loaves or individually wrapped slices of bread. [f]

¹⁷ Baked goods are items made from dough or batter and then baked, including but are not limited to bagels, breadsticks, croissants, english muffins, muffins, pitas, scones, tortillas, and wraps.

| | |
|----------------|--|
| | <p>Serving:</p> <ol style="list-style-type: none"> Require at least three 100% whole grain¹⁸ entrees and/or sides daily. Recommend all grains to be 100% whole grains. |
| Protein | |
| | <p>Purchasing:</p> <ol style="list-style-type: none"> Require canned/frozen beef, pork, poultry, and seafood to contain ≤ 290 mg of sodium per serving. Require processed meats¹⁹ to contain ≤ 480 mg sodium per serving. Recommend purchasing extra lean and/or lean meats.²⁰ Recommend minimizing the purchase of processed meats. <p>Serving:</p> <ol style="list-style-type: none"> Require at least 2 of the proteins offered daily be plant-based proteins (e.g., as protein options served in salad bars and/or incorporated in entrees/sides/snacks).²¹ Require daily offerings of plant-based entrees.²² Require non-fried seafood offered at least twice a week. Recommend offering a variety of non-fried protein foods such as seafood, lean meats and poultry, eggs, legumes (beans, peas, and lentils), unsalted nuts and seeds, and soy products daily. Recommend a 2:1 ratio of plant-based entrees to non-plant-based entrees. Recommend daily offerings of meat-plant blends.²³ |

¹⁸ 100% whole grain is defined as the first ingredient on the ingredient list, determined by weight, is a whole grain based on qualifying criteria from the FDA whole grain health claim, and the item is free of refined grains. [g]

¹⁹ Processed meats are defined as meats that undergo smoking, curing, salting, and/or the addition of chemical substances such as nitrate and nitrite to preserve the meat and enhance its flavor. Examples include bacon, hot dogs, ham, sausages, and deli, luncheon meats.

²⁰ Lean meat is defined as each 3 ½ oz of product must contain less than 10 g of total fat and less than 4.5 g of saturated fat. Extra lean meat contains less than 5 g of total fat and 2 g saturated fat for each 3 ½ oz product. [h]

²¹ Plant-based proteins are proteins derived from a variety of plant foods that when eaten during the course of a day, supply enough of all indispensable (essential) amino acids when caloric requirements are met. [i] Examples include legumes, quinoa, soy products, unsalted nuts and seeds. It excludes all animal products, including red meat, poultry, fish, eggs, and dairy. [j]

²² Plant-based entrées are main dishes, traditionally produced from animal ingredients, consisting of ingredients derived from vegetables, fruits, whole grains, nuts, beans, seeds, legumes, fungi or algae or a combination of these while containing no more than 10%, by weight, ingredients that are not of plant or animal origin (excluding water, salt, and processing aids). [k]

²³ A meat-plant blend, also known as a "protein flip," is a plant-forward protein item with at least 1/4 part plant protein and 3/4 part animal protein. [l]

Dairy

Purchasing:

1. **Require** yogurt, yogurt products, and yogurt alternatives²⁴ to meet the following standards:
 - Labeled as low-fat or non-fat²⁵
 - Labeled as plain or ≤ 30 g of sugar per 8 oz or an equivalent²⁶
2. **Require** cheese and cheese alternatives²⁷ to contain ≤ 350 mg sodium per serving.
3. **Require** offering plant-based dairy alternatives (i.e., almond, soy, oat milk, etc.).
4. **Recommend** defaulting to plant-based dairy alternatives.

Sauces, Dressings, Condiments & Dips

Purchasing:

1. **Require** all sauces, dressings, condiments, and dips to contain ≤ 350 mg sodium per serving (30 g).²⁸
2. **Recommend** purchasing low-sodium sauces, dressings, condiments, and dips whenever possible (e.g., reduced sodium soy sauce).
3. **Recommend** purchasing plant-based condiments, dressings, and sauces.

Serving:

1. **Require** at least one low-sodium salad dressing daily.
2. **Require** olive oil and vinegar (e.g., balsamic, red wine) to be offered daily.
3. **Recommend** making salad dressings from scratch whenever possible.
4. **Recommend** defaulting to plant-based condiments, dressings, and sauces.

²⁴ Yogurt alternatives or substitutes include kefir and non-dairy yogurts, using fortified soy milk, coconut milk, almond milk, etc.

²⁵ Low-fat yogurt should have between 0.5 g and 2 g of total fat. Non-fat yogurt should consist of ≤ 0.5 g of total fat. [m]

²⁶ An equivalent is ≤ 15 g sugar per 4 oz and ≤ 23 g sugar per 6 oz. [n]

²⁷ Cheese alternatives or analogs include processed cheeses and vegan-cheese options that are fermented and plant-based.

²⁸ Sauces, dressings, condiments, and dips include but are not limited to barbecue sauce, ketchup, glazes, guacamole, hot sauce, hummus, marinades, salad dressings, steak sauces, peanut butter, salsa, and tomato sauce.

| Ready-Prepared Food Items | |
|---------------------------|---|
| | <p>Purchasing:</p> <ol style="list-style-type: none"> Require all ready-prepared food items²⁹ to contain ≤ 480 mg sodium per serving. |
| Desserts | |
| | <p>Purchasing and/or Serving:</p> <ol style="list-style-type: none"> Require 50% of all desserts including freshly made, pre-made, and pre-packaged items meet the following standards: <ul style="list-style-type: none"> ≤ 7 g total fat per serving ≤ 2 g saturated fat per serving ≤ 5 g “added sugar” and ≤ 10 g total sugar per serving ≤ 480 mg sodium per serving ≤ 200 calories per serving Require at least one dessert to contain 100% whole grains daily, if desserts are offered. Require at least one dessert be fruit-based³⁰ daily if desserts are offered. Recommend incorporating fresh fruit whenever possible. Recommend <u>defaulting to plant-based desserts whenever possible.</u> |

SECTION C: Product Placement, Menu Labeling, Signage & Promotion

| Product Placement | |
|-------------------|--|
| | <ol style="list-style-type: none"> Require healthy items³¹ that are offered to be prominently placed and easily accessible for customers by meeting the following standards: <ul style="list-style-type: none"> Place only healthy snacks (see snack standards above), <u>plant-based items</u>, and water, within 5 feet of all checkout registers Fresh fruit is placed within reach of all checkout registers |

²⁹ Ready-prepared food items are commercially prepared foods that can be either partially prepared or fully prepared and then frozen as a means to save time preparing and cooking. Other names include tertiary processed foods and convenience items. Examples include but are not limited to breaded chicken tenders, tater tots, hamburger patties, veggie burgers, plant-based alternative burgers, etc. [f]

³⁰ Fruit-based desserts are defined as having the first ingredient on the ingredient list, determined by raw weight, be a fruit.

³¹ Healthy items are food and beverage options that meet all relevant nutrition standards set forth in this document.

| | |
|--|---|
| | <ul style="list-style-type: none"> • Healthy beverages are displayed at eye-level³² sections of all beverage cases (see beverage standards above) <ol style="list-style-type: none"> 2. Require healthy snacks/desserts <u>and plant-based items</u> to be displayed at eye level in display areas (see snack and dessert standards above). 3. Recommend removal of salt shakers at tables, only offering salt near other condiments. |
|--|---|

Menu Labeling

| | |
|--|--|
| | <ol style="list-style-type: none"> 1. Require calorie information to be posted in a prominent place for items that do not include a Nutrition Facts label. 2. Require nutrition information for standard menu items to be on-hand if requested, in accordance with the Food and Drug Administration’s Menu Labeling Final Rule.³³ 3. Require <u>plant-based items to be denoted using a symbol, rather than in the name of the dish (i.e. “Black Bean Enchiladas (v)” rather than “Vegan Enchiladas”).</u> 4. Recommend sodium information to be posted in a prominent place for items that do not include a Nutrition Facts label. |
|--|--|

Signage

| | |
|--|---|
| | <ol style="list-style-type: none"> 1. Require clear indication of available free water at fountain drink machine or hydration station (e.g., signage, menu labeling, etc.). 2. Require <u>plant-based menu items to be listed at the top of the menu.</u> 3. Recommend the identification of healthy menu items (meals, entrées, and side items) that meet nutrition standards listed above. 4. Recommend the labeling of menu items that use seasonal produce. |
|--|---|

Pricing

| | |
|--|---|
| | <ol style="list-style-type: none"> 1. Require bottled water to be available as a beverage option and the price per ounce cannot be higher than any other beverage option. 2. Recommend pricing for healthy entrées, side items, snacks/desserts, and beverages to be competitive with comparable options. |
|--|---|

³² Eye-level is defined as being positioned approximately at the same height as your eyes. This may differ depending upon the populations served by the food venue.

³³ Standard menu items include food on-display and self-serve items that are part of a fixed menu. To view the Menu Labeling Final Rule: Food Labeling; Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments, please visit: <https://www.gpo.gov/fdsys/pkg/FR-2014-12-01/pdf/2014-27833.pdf>

3. **Recommend** pricing for plant-based entrees, side items, snacks/desserts, and beverages to be competitive with comparable options.
4. **Recommend** pricing for fresh and pre-packaged salads to be competitive with other entrée options.

References

These nutrition standards were developed by the Division of Chronic Disease and Injury Prevention within the Los Angeles County Department of Public Health. Select nutrition standards were adapted from existing local, state, and federal nutrition standards programs including the 2020-2025 Dietary Guidelines for Americans, the New York City Department of Health and Mental Hygiene, and the U.S. Department of Health and Human Services and U.S. General Services Administration's Food Service Guidelines for Federal Facilities. The enumerated definitions come from a variety of organizations including government agencies, associations, public health partnerships, and other professional organizations specialized in nutrition, culinary practices, and public health.

- a. Sodium in Your Diet. (2020, April 2). U.S. Food and Drug Administration. Retrieved from <https://www.fda.gov/food/nutrition-education-resources-materials/sodium-your-diet>
- b. Food Service Guidelines for Federal Facilities. (2017, January). U.S. Department of Health and Human Services and U.S. General Service's Administration, 24-25. Retrieved from https://www.cdc.gov/obesity/downloads/guidelines_for_federal_concessions_and_vending_operations.pdf
- c. Competitive Food Service and Standards, 7 CFR 210.11. (2019, January 1). Code of Federal Regulations: Title 7 Agriculture, Office of the Federal Register National Archives and Records Administration, 37. Retrieved from <https://www.govinfo.gov/content/pkg/CFR-2019-title7-vol4/pdf/CFR-2019-title7-vol4.pdf>
- d. A Guide to Smart Snacks in Schools. (2019, July). Food and Nutrition Service, USDA. Retrieved from https://fns-prod.azureedge.net/sites/default/files/resource-files/USDSmartSnacks_508_62019.pdf
- e. Whole Grain Stamp. (2020). Whole Grains Council. Retrieved from <https://wholegrainscouncil.org/whole-grain-stamp>
- f. Good Choice. (2020). NYC Health. Retrieved from <https://www1.nyc.gov/assets/doh/downloads/pdf/home/good-choice.pdf>
- g. Whole Grain Definition. (2020). Whole Grains Council. Retrieved from <https://wholegrainscouncil.org/definition-whole-grain>
- h. What Does "Lean" and "Extra Lean" Beef Mean on a Nutrition Label? (2019, July 17). Ask USDA. Retrieved from <https://ask.usda.gov/s/article/What-does-lean-and-extra-lean-beef-mean-on-a-nutrition-label>
- i. Position of the Academy of Nutrition and Dietetics: Vegetarian Diets. (2016). Journal of the Academy of Nutrition and Dietetics, 116(12), 1970-1980. Retrieved from <https://www.eatrightpro.org/-/media/eatrightpro-files/practice/position-and-practice-papers/position-papers/vegetarian-diet.pdf>
- j. Robert J Ostfeld. (2017). Definition of a plant-based diet and overview of this special issue. Journal of Geriatric Cardiology 14(315), doi:10.11909/j.issn.1671-5411.2017.05.008
- k. Blended Burger Project: Why the Blend? (2019). James Beard Foundation. Retrieved from <https://www.jamesbeard.org/blendedburgerproject/why-the-blend>.
- l. Certified Plant Based Claim Certification Program: Version 1, Issue 6. (2020, September) Plant Based Foods Association. Retrieved from <https://www.plantbasedfoods.org/wp-content/uploads/2020/11/PBFA-Protocol-Issue-1-v6.pdf>
- m. USDA Specifications Yogurt, Nonfat Yogurt, and Lowfat Yogurt. (2001, January). U.S. Department of Agriculture, Agricultural Marketing Service, Dairy Program. Retrieved from <https://www.ams.usda.gov/sites/default/files/media/yogurtlowfatnonfat.pdf>
- n. Food and Nutrition Service, USDA. Child and Adult Care Food Program: Meal Pattern Revisions Related to the Healthy, Hungry-Free Kids Act of 2020. (2016, April 25). Federal Register: Part V, Department of Agriculture, Office of the Federal Register National Archives and Records Administration, 24530. Retrieved from <https://www.govinfo.gov/content/pkg/FR-2016-04-25/pdf/2016-09412.pdf>

Attachment II. Summary of Organizational Assessment¹ Responses on County Food Venues, Types of Plant-Based and Animal Food Products Purchased, and Anticipated Challenges with Shifts in Purchasing—for Departments that Offer Food (e.g., Meals Served in Jails, Juvenile Detention Centers, Senior Meals, etc.)

| County Department | Food Service Venue(s)/ Program(s) | Types of Food Products Purchased, Distributed, Served, Sold, and/or Labeled on Menus (<i>Plant-Based, Plant-Forward, Vegan, Vegetarian</i>) ^a | Types of Plant-Based Food Products Purchased, Distributed, Served, or Sold | Challenges to Expanding Efforts to Purchase, Distribute, Sell, or Serve More Plant-Based Foods | Types of Animal Products Purchased, Distributed, Served, or Sold | Challenges to Reducing the Purchase, Distribution, Serving, and Selling of Animal Products |
|-----------------------------------|--|--|--|--|---|---|
| Six (6) County departments | Twelve (12) food service venues and programs | <ul style="list-style-type: none"> • 83% of food venues and programs offer plant-based options • 67% of food venues and programs offer vegetarian options • 50% of food venues and programs offer vegan options • 8% of food venues and programs offer plant-forward options • 8% reported “None” | <ul style="list-style-type: none"> • 92% purchase fruit • 92% purchase vegetables • 92% purchase grains • 92% purchase plant proteins • 83% purchase legumes • 75% purchase spices and herbs • 67% purchase dairy alternatives • 58% purchase prepared foods • 42% purchase nuts and seeds • 8% purchase beverages • 8% reported “None” | <ul style="list-style-type: none"> • 67% reported cost • 58% reported taste and food texture • 58% reported cultural appropriateness/ acceptability of food • 42% reported lack of trained staff • 42% reported existing contract provisions or obligations that are difficult to change • 42% reported no consumer demand • 33% reported financial difficulties/lack of funding support • 25% reported Other Examples: menu options established by other jurisdictions (federal/state); patient | <ul style="list-style-type: none"> • 100% purchase dairy • 92% purchase chicken • 92% purchase turkey • 75% purchase processed meats • 67% purchase prepared and frozen meat products • 58% purchase beef • 58% purchase pork • 58% purchase eggs • 42% purchase fish • 8% purchase shellfish | <ul style="list-style-type: none"> • 83% reported taste • 67% reported existing contract provisions or obligations that are difficult to change • 67% reported consumer resistance • 67% reported cost • 58% reported menu planning • 58% reported cultural appropriateness/ acceptability of food • 33% reported Other Examples: Meeting California Department of |

- | | |
|--|--|
| <p>satisfaction; doctor and dietician orders</p> <ul style="list-style-type: none"> • 17% reported difficulty with sourcing plant-based foods • 8% reported lack of required kitchen equipment | <p>Aging menu dietary guidelines; patient satisfaction; doctor/dietician orders; menu options are established by other jurisdictions (federal/state)</p> <ul style="list-style-type: none"> • 25% reported financial difficulties/lack of funding support |
|--|--|

¹ The organizational assessment was conducted through a survey (online questionnaire) with County of Los Angeles departments.

Attachment III. Summary of Organizational Assessment¹ Responses on County Food Venues, Types of Plant-Based and Animal Food Products Purchased, and Anticipated Challenges with Shifts in Purchasing—for Departments that Sell Food (e.g., Operate Cafeterias, Snack Shops, etc.)

| County Department | Food Service Venue(s)/ Program(s) | Types of Food Products Purchased, Distributed, Served, Sold, and/or Labeled on Menus (Plant-Based, Plant-Forward, Vegan, Vegetarian) | Types of Plant-Based Food Products Purchased, Distributed, Served, or Sold | Challenges to Expanding Efforts to Purchase, Distribute, Sell, or Serve More Plant-Based Foods | Types of Animal Products Purchased, Distributed, Served, or Sold | Challenges to Reducing the Purchase, Distribution, Serving, and Selling of Animal Products |
|------------------------------|--|---|---|--|---|--|
| Seven (7) County departments | Fourteen (14) food service venues and programs | <ul style="list-style-type: none"> • 64% of food venues and programs offer plant-based options • 50% of food venues and programs offer vegetarian options • 36% of food venues and programs offer vegan options • 29% of food venues and programs offer plant-forward options • 21% of food venues and programs reported “Do Not Know” • 14% of food venues and | <ul style="list-style-type: none"> • 86% purchase fruit • 79% purchase vegetables • 79% purchase grains • 79% purchase nuts and seeds • 64% purchase spices and herbs • 57% purchase legumes • 57% purchase plant proteins • 36% reported “Do Not Know” • 36% purchase dairy alternatives • 36% purchase prepared foods • 36% purchase beverages | <ul style="list-style-type: none"> • 79% reported no consumer demand • 79% reported cost • 64% reported cultural appropriateness/acceptability of food • 57% reported taste and food texture • 57% reported financial difficulties/lack of funding support • 36% reported existing contract provisions or obligations that are difficult to change | <ul style="list-style-type: none"> • 86% purchase dairy • 79% purchase beef • 79% purchase chicken • 79% purchase eggs • 79% purchase pork • 71% purchase turkey • 71% purchase processed meats • 57% purchase fish • 29% reported “Do Not Know” • 29% purchase shellfish • 21% purchase other meats (e.g., duck, lamb, goat, etc.) • 14% purchase prepared and frozen meat | <ul style="list-style-type: none"> • 86% reported consumer resistance • 79% reported cultural appropriateness/acceptability of food • 71% reported cost • 71% reported financial difficulties/lack of funding support • 57% reported taste • 43% reported existing contract provisions or obligations that are difficult to change • 36% reported Other |

programs reported
“None”

- 36% reported Other
Example: cost to and/or lack of/limited revenue for a department.
- 29% reported “Do Not Know”
- 14% reported lack of trained staff
- 14% reported challenges with storage
- 14% reported difficulty with sourcing plant-based foods
- 7% reported do not anticipate challenges
- 7% reported lack of required kitchen equipment

Example: cost to and/or lack of/limited revenue for a department.

- 29% reported menu planning
- 7% reported “Do Not Know”

¹ The organizational assessment was conducted through a survey (online questionnaire) with County of Los Angeles departments.

Attachment IV. Summary of Organizational Assessment¹ Responses on Existing County Contract Language, Data Collection, Incentives, and Strategies to Promote Plant-Based Foods

| County Department | Does your department's food service contract(s) and/or food service plan(s) include any contract language or requirements for purchasing, serving, selling, or distributing any of the following types of food products? ⁱ | Does your department utilize incentives in food service contracting (e.g., bid price reduction [preference], etc.)? | Does your department provide incentives in food service contracting for food service operators/food suppliers that promote more plant-based foods? | Have any of the following strategies been implemented in your food service operation (s) to promote plant-based menu items? ⁱⁱ | Does your department and/or contracted food service operator (s) currently collect itemized records of each fruit, vegetable, meat/poultry, dairy, and grain product? | Has your department and/or contracted food service operator(s) pledged or committed to any of the following programs/standards? ⁱⁱⁱ |
|------------------------------------|---|--|---|--|---|---|
| Nine (9) County departments | <ul style="list-style-type: none"> • Four County departments (44%) reported "Yes" for vegetarian foods • Two County departments (22%) reported "Yes" for vegan foods • Two County departments (22%) reported "Yes" for plant-based foods • One County department (11%) reported "Yes" for plant-forward foods • Four County departments (44%) reported "No" for vegetarian, vegan, plant-based and | <ul style="list-style-type: none"> • Five County departments (56%) reported "No" • Three County departments (33%) reported "Yes" Examples include preference program vendors (e.g., Local Small Business Enterprise Program, Disabled Veteran Business Enterprise Program, etc.); cost of the meals and delivery charges • One County department (11%) reported "Do Not Know" | <ul style="list-style-type: none"> • Six County departments (67%) reported "No" • Three County departments (33%) reported "Do Not Know" | <ul style="list-style-type: none"> • Five County departments (56%) reported "None" • Two County departments (22%) reported they have implemented marketing and promotion (e.g., signage, menu labeling, etc.) • Two County departments (22%) reported they have implemented taste testing of plant-based food items | <ul style="list-style-type: none"> • Two County departments (22%) reported "Yes" • Four County departments (45%) reported "No" • Three County departments (33%) reported "Do Not Know" | <ul style="list-style-type: none"> • Six County departments (67%) reported "None" • Three County departments (33%) reported "Do Not Know" |

- plant-forward foods
[no contract
language or
requirements at all]
- One department (11%) reported they “Do Not Know” for vegetarian, vegan, plant-based and plant-forward foods
 - Two County departments (22%) reported “Other” strategies
Examples: have a vegan and a vegetarian menu; dining rooms include salad bars with red, green, and yellow tongs (labeling strategy)
[green=healthy choice; yellow=medium healthy choice; and red=not so healthy choice].

¹ The organizational assessment was conducted through a survey (online questionnaire) with County of Los Angeles departments.

¹ Type of food products: Plant-based, Plant-forward, Vegan, Vegetarian

² Strategies: Plant-based food items are the “default” menu option; Marketing and promotion; Pricing incentives; Product placement; Culinary training; and Taste testing of plant-based food items

³ Programs/standards include the Cool Food Pledge (World Resources Institute); Good Food Purchasing Program (Center for Good Food Purchasing); Health and Sustainability Guidelines for Federal Concessions and Vending Operations (U.S. Department of Health and Human Services); and Meatless Mondays (The Monday Campaigns and the Johns Hopkins Center for a Livable Future)

Attachment V. Case Examples of Strategies to Reduce Greenhouse Gas Emissions Through Food Procurement

| Agency/Organization | Organizational Role/Title | Strategies |
|--|---|---|
| 1. City of Chicago | <ul style="list-style-type: none"> Senior Health Policy Analyst | <p>In 2017, the City of Chicago became an early adopter of the Good Food Purchasing Program (GFPP), a values-based purchasing policy that promotes five core values including environmental sustainability (e.g., reduce food carbon footprint). Chicago Public Schools (CPS) has a long history of promoting plant-based foods on their school menus (e.g., Meatless Mondays, Plant-forward Thursdays). CPS currently has daily hot vegetarian options on their school menu.</p> |
| 2. County of San Diego Health & Human Services Agency | <ul style="list-style-type: none"> Public Health Nutrition Manager Healthy Works Program Specialist Health Planning and Program Specialist, Chronic Disease and Health Equity Unit | <p>The County of San Diego Board of Supervisors has taken significant steps to create a healthier and sustainable food system with the adoption of policies to advance the County towards values-based food purchasing. In 2021, the Board adopted a Sustainable, Equitable, and Local Food Sourcing Policy Framework that established the County’s six food purchasing value categories (including low-carbon intensity). This Board action created a framework for how the County values and spends their public dollars on food. In December 2023, the Board adopted the <i>County of San Diego Sustainable, Equitable, and Local Food Sourcing Policy</i>, adopting a values-based food sourcing program that will guide the measurement and action planning of departments towards six values. In the first phase of implementation, the County contracted with an external technical assistance (TA) provider to support food procurement data analysis and action planning with departments and their food service operations.</p> |
| 3. Greener by Default (GBD) | <ul style="list-style-type: none"> Co-Founder and Chief Executive Officer Healthcare Program Director | <p>GBD provides TA to implement behavioral science strategies to promote plant-based foods. These strategies include, for example, increasing the ratio of plant-based to meat options, defaulting to plant-based options, or listing plant-based foods first or last on a menu. GBD provided support to NYC Health + Hospitals as they piloted their plant-based default program in its public hospital system. GBD can provide menu audits/reviews and collect/analyze data to support the implementation and evaluation of behavioral science strategies to promote plant-based options.</p> |
| 4. New York City Department of Health and Mental Hygiene (NYCDHMH) | <ul style="list-style-type: none"> Executive Director, Nutrition Policies and Programs Senior Manager, Food Standards | <p>NYCDHMH supports the implementation of the NYC Food Standards, which are required for all City agencies (e.g., schools, correctional facilities, public hospitals, etc.). The standards are a proxy for the GFPP’s nutrition value category and include requirements for serving plant-based foods. NYCDHMH staff support compliance monitoring and are technical advisors for the Food Standards. The Health Department reports on compliance</p> |

| | | |
|----|---|--|
| | | levels for the standards and a report is posted on the NYC Mayor’s Office of Food Policy website. |
| 5. | <p>New York City Mayor’s Office of Food Policy (MOFP)</p> <ul style="list-style-type: none"> • Deputy Director, Mayor's Office of Food Policy • Policy Advisor, Mayor's Office of Food Policy | <p>New York City took bold steps in early 2022 with the adoption of Executive Order 8, <i>Commitments to Health and Nutrition: Food Standards and Good Food Purchasing</i>. The policy required revisions to the Health Department’s Food Standards and established a GFPP to track and provide transparency of what the City is purchasing in relation to values such as nutrition and environmental sustainability. The policy includes language for City agency compliance and a requirement in food contracts for annual food procurement data collection from vendors. For its city food service programs, it sets a target to reduce food-based greenhouse gas emission by 33 percent by 2030. The city also partnered with the World Resources Institute’s (WRI’s) Cool Food Pledge (CFP) and GBD, who support the city with implementation and developing annual reports on their food carbon footprint.</p> <p>In 2022-23, NYC Health + Hospitals, the city’s public hospital system implemented new changes to their patient menus with the introduction of plant-based menu items as the default option. The hospitals and their food operator, Sodexo, spent 6 months conducting recipe development and working to make the food culturally appropriate. As of March 2024, NYC Health + Hospitals has served 1.2 million plant-based meals with a cost-savings of about 59 cents per meal, and a 36% reduction in carbon emissions (NYC Health + Hospitals, 2024).</p> |
| 6. | <p>World Resources Institute Cool Food Pledge (CFP)</p> <ul style="list-style-type: none"> • Membership Engagement Specialist | <p>The WRI’s CFP program is a global initiative to reduce food-based emissions by at least 25% by 2030. The CFP helps build transparency of food purchases and assesses their “climate impact.” The initiative tracks key metrics such as food purchases by food type and food-related greenhouse gas emissions from agricultural supply chains. Pledge signatories are required to share annual food purchasing records, which allows the CFP to analyze and develop annual climate impact reports. CFP has technical assistance resources including behavioral science approaches for implementation. There is no cost for government partners.</p> |

Attachment VI. References

Attwood, S., Voorheis, P., Mercer, C., Davie, K., & Vennard, D. (2020). (tech.). Playbook for Guiding Diners Toward Plant-Rich Dishes in Food Service. World Resources Institute. Retrieved June 28, 2024, from <https://www.wri.org/research/playbook-guiding-diners-toward-plant-rich-dishes-food-service>

California Air Resources Board. (2023, December 14). California greenhouse gas emissions from 2000 to 2021: Trends of Emissions and Other Indicators. Retrieved June 24, 2024, from https://ww2.arb.ca.gov/sites/default/files/2023-12/2000_2021_ghg_inventory_trends.pdf

City of New York. (2023, April 17). Mayor Adams commits to reducing city’s food-based emissions by 33 percent by 2030. The official website of the City of New York. Retrieved June 28, 2024, from <https://www.nyc.gov/office-of-the-mayor/news/263-23/mayor-adams-commits-reducing-city-s-food-based-emissions-33-percent-2030-after-releasing#/0>

Crippa M, Solazzo E, Guizzardi D, Monforti-Ferrario F, Tubiello FN, Leip A. Food systems are responsible for a third of global anthropogenic GHG emissions. *Nat Food* 2021;2:198–209. DOI: 10.1038/s43016-021-00225-9

Department of Public Works (County of Los Angeles). All County Department Memo: County Department Compliance with Organic Solid Waste Policy, Laws and Regulations (August 2022).

Greener By Default. (n.d.). (tech.). Greener By Default Resource Guide. Retrieved June 28, 2024, from https://www.greenerbydefault.com/s/GreenerbyDefaultResourceGuide7_20_23.pdf.

Harwatt, H., Hayek, M., Behrens, P., & Ripple, W. (2024). (rep.). Options for a Paris-Compliant Livestock Sector. Harvard Law School, Brooks McCormick Jr Animal Law & Policy Program.

Hemler, E.C.; Hu, F.B. Plant-based diets for personal, population, and planetary health. *Adv. Nutr.* 2019, *10*, S275–S283.

NYC Health + Hospitals. (2024, March 18). NYC Health + Hospitals celebrates 1.2 million plant-based meals served. Retrieved June 25, 2024, from <https://www.nychealthandhospitals.org/pressrelease/nyc-health-hospitals-celebrates-1-2-million-plant-based-meals-served/>

Tubiello FN, Rosenzweig C, Conchedda G, Karl K, Gütschow J, Xueyao P, Obli-Laryea G, Wanner N, Qiu SY, De Barros J, Flammini A, Mencos-Contreras E, Souza L, Quadrelli R, Heiðarsdóttir HH, Benoit P, Hayek M, Sandalow D. Greenhouse gas emissions from food systems: building the evidence base. *Environ Res* 2021;16:065007. DOI 10.1088/1748-9326/ac018e

Tuso PJ, Ismail MH, Ha BP, Bartolotto C. Nutritional update for physicians: plant-based diets. *Perm J.* 2013 Spring;17(2):61-6. doi: 10.7812/TPP/12-085. PMID: 23704846; PMCID: PMC3662288.

United Nations. (n.d.). Food and climate change: Healthy diets for a healthier planet. United Nations. Retrieved June 3, 2024, from <https://www.un.org/en/climatechange/science/climate-issues/food>

Xu X, Sharma P, Shu S, Lin T-S, Ciaia P, Tubiello FN, Smith P, Campbell N, Jan AK. Global greenhouse gas emissions from animal-based foods are twice those of plant-based foods. *Nat Food* 2021;2(9):724–732. DOI: 10.1038/s43016-021-00358-x