

**SUSTAINABILITY GUIDELINES FOR FOOD SERVICE PURCHASING
EMORY UNIVERSITY SUSTAINABLE FOOD COMMITTEE**

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Increasing purchases of sustainably grown and locally grown food have been part of Emory’s strategic plans, both in 2005-2015 and the current round beginning in 2016. The original goals for our campuses and hospitals was: “to procure 75% of ingredients from local or sustainably grown sources” and “to provide and encourage healthy food choices at all times of day” (Report of the Sustainability Committee, 2006). In 2007, the Sustainable Food Committee was appointed by the President to provide guidance on definitions, strategies, and implementation for the food goals. The Committee continues today and consists of leaders of Emory Dining and Emory Hospital Food Service, faculty with relevant food knowledge from at least four schools within the university, two graduate students, and two undergraduate students. Its policy recommendations are approved by the Director of Sustainability, the Dean of Campus Life, and the Executive Vice President for Finance and Administration. Strategic planning in 2015 re-affirmed these food-related commitments, specifying a goal by 2025 of 75% food purchases for Emory Dining and 25% for Emory Healthcare that are either sustainably or locally grown. Other goals include creating and updating tracking systems for purchases for both the university and healthcare and revising purchasing guidelines every three years or as needed. [<http://sustainability.emory.edu/uploads/press/2016/04/2016041911364127/VisionReport4-19-16.pdf>]

Sustainable food incorporates at least four dimensions and Emory seeks to move food purchases toward all four, though we realize some are easier than others in terms of availability and price (see box below). First, as a general rule, we recognize that shorter transport distances are more desirable than long distances and thus prioritize Georgia and the Southeast region over food from international sources. Second, we seek food grown using more sustainable growing practices, such as reduced chemical use, enhanced soil quality, and good working conditions and pay for workers. Third, the scale of production can contribute to a more vibrant and healthy farm economy and rural communities, and thus we prioritize small and medium farms over large farms. Finally, we recognize the community benefits to independent farms and cooperatives, and we have a general preference for them over corporate providers. Our commitment to sustainability includes rural economic health, civic vitality, open space preservation, reduced use of fossil fuels, environmental protection from harmful agricultural inputs and practices, preservation of biodiversity, safe and just working conditions in the agricultural sector, improved human health, optimal nutrition, and new systems of accountability. We continue to balance these purchasing criteria with cost and supply constraints.

<u>DESIRABILITY</u>		<u>SOURCE</u>	<u>PRACTICES</u>	<u>SCALE</u>	<u>OWNERSHIP</u>
HIGHER	↑ ↓	GEORGIA SE REGION	SUSTAINABLE · FAIR TRADE · ORGANIC · ANIMAL WELFARE	SMALL & MEDIUM	INDEPENDENT FARM & COOPERATIVE
LOWER		U.S. INTERNATIONAL	CONVENTIONAL	LARGE	CORPORATE

This document clarifies what we mean by “sustainable” and “local” food and how we have adapted sustainability’s “triple bottom line” of environmental, social, and economic criteria to food purchasing in the Southeastern United States. Emory’s policy over the last ten years has been to rely on third party certifications to assure fairness, compliance, and transparency. With regard to defining local, we have prioritized Georgia farmers, but also accept a second tier of the eight-state Southeast region (see discussion below).

This document presents our evolving strategies to support a more sustainable food system in the Southeast. With the Emory Dining contract awarded to Bon Appetit for 2015-25, a new approach to reaching purchasing goals was put into place. In addition to the overall purchasing percentage goals, a series of requirements were instituted for some food items, such as grassfed ground beef and humanely-raised eggs. These requirements have eliminated the need for some of the previous priorities detailed in our earlier guidelines.

TRACKING AND ACCOUNTABILITY: WHAT KINDS OF FOOD ARE INCLUDED?

Careful tracking of purchases has been a hallmark of our program and we record dollars spent, keeping local and sustainable purchases separate. Since 2009-10, total purchases of both sustainably-grown and locally-grown food have been provided by Emory Dining to the Sustainable Food Committee and have been shared publically on the Office of Sustainability website.

[<http://sustainability.emory.edu/uploads/press/2013/05/2013050714054301/SustFoodPurchGuidelns5-1-13.pdf>]
In the beginning, these totals were based on invoices entered by hand for the top 20% of items for each of ten categories of food. Later, tracking included 100% of invoices.

Tracking for Emory Dining includes resident dining (student meal plan) in Dobbs Dining Hall, campus catering, and other campus retail dining locations such as Cox Hall and the Rollins Café, among many others. Our goal is that all food purchases at Emory University and at all Emory Healthcare sites will be included in our tracking.

Processed foods with multiple ingredients usually cannot be sufficiently verified to count towards local purchases and are omitted from our tracking. However, the Committee adopted Bon Appetit’s “Locally Crafted” program to encourage purchases from small, locally-owned businesses whose practices align with our definition of sustainability (see below), and these items are tracked separately. Non-dairy beverages, bottled water, and sodas are excluded from local purchase totals, regardless of where they were manufactured, unless they meet with the Locally Crafted guidelines. Coffee and tea, however, are purchased as grocery items and are included. Tracking is maintained for the Emory University Druid Hills campus, the Oxford College Campus, and Emory Hospitals separately. Produce is regularly purchased from the Oxford College organic farm and is included in the totals for Oxford and Emory.

WHAT COUNTS AS LOCAL FOOD?

Local farms offer fresher food that is often tastier and generates less waste from deterioration in transit. It often reduces fossil fuel for transport, thereby lowering Emory’s contribution to greenhouse gas emissions and to the depletion of non-renewable resources. Our goals for local and regional food are

to support a vibrant Southeastern economy, preserve open space and agricultural landscapes, provide easier access for direct relationships with farmers, and help preserve the regional farming culture.

In 2007, we considered a mileage radius for local food, but found the boundaries generated would not be easy to track. We considered that a common standard for local food is a day's drive, often translated to 200 miles (400 miles round trip). For Atlanta, a 200-mile radius covers almost all of south Georgia, and reaches to Columbia (South Carolina), Asheville (North Carolina), Knoxville (Tennessee), and to Birmingham and Montgomery (Alabama). We found it unreasonable to try to prioritize and track food from one half of nearby states. We therefore decided to give highest priority to Georgia farmers, where we have relationships with known producers.

However, recognizing the limits of the Georgia growing season, we agreed that a second priority is our eight-state region of Georgia, Florida, South Carolina, North Carolina, Tennessee, Kentucky, Alabama, and Mississippi. Our decision to prefer foods grown in this region—as opposed to organic produce from California or Mexico—speaks to our concern for environmental issues, but also to our desire to restore a more diversified agricultural economy in the Southeast and to preserve farming traditions. By prioritizing the eight-state area, we can also focus on partnerships with under-served areas of the region and look for opportunities to buy from minority farmers and cooperatives.

WHAT COUNTS AS SUSTAINABLE FOOD?

1. Milk and dairy purchases include milk, cream, butter, yogurt, and cheese. The Emory Dining contract now requires that milk, cream, and yogurt be obtained from the eight-state Southern region, with Georgia as a preference. Use of artificial growth hormones (rBST/rBGH) is prohibited in milk, cream, and yogurt, as is the use of antibiotics, except for disease treatment.

Other desirable certifications that will count toward our sustainable food totals are:

- sourced from certified grass fed animals (Animal Welfare Approved Grassfed, American Grassfed Association)
- certified organic (USDA)
- certified humane (Animal Welfare Approved, Humane Farm Animal Care)
- certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified humane and sustainable and from Georgia.

2. Eggs

Emory Dining contract now requires that all shell eggs and liquid (pre-cracked) eggs be certified humane (Humane Farm Animal Care), a standard which eliminates battery cages and offers enhanced animal welfare practices.

Other desirable certifications that will count toward our sustainable food totals are:

- certified organic (USDA)
- certified humane (Animal Welfare Approved, Humane Farm Animal Care Free Range and Pasture Raised)
- certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified humane and sustainable and from Georgia.

3. Vegetables and fruits

The Emory Dining contract specifies a preference for Georgia or Southeast region origin and Fair Food certified (Coalition of Immokalee Workers). Emory's commitments to the Atlanta Lettuce Project are also required.

Other desirable certifications that will count toward our sustainable food totals are:

- certified organic (USDA)
- certified Fair Trade (Fairtrade International [also known as Fairtrade America], Fair Trade Federation, Fair Trade USA)
- certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified sustainable and from Georgia.

4. Chicken

Emory Dining contract specifies that all chicken will be sourced from Springer Mountain Farms or a university-approved equivalent. Emory has a preference for slower-growing breeds which have more opportunity to be pasture-raised.

Other desirable certifications that will count toward our sustainable food totals are:

- certified humane (Animal Welfare Approved, Humane Farm Animal Care)
- certified organic (USDA)
- certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified humane and sustainable and from Georgia.

5. Beef

Emory Dining contract specifies all ground beef will be grassfed (Humane Farm Animal Care Grassfed, Animal Welfare Approved Grassfed, American Grassfed Association)

Other desirable certifications for other meat cuts that will count toward our sustainable food totals are:

- certified humane (Animal Welfare Approved, Humane Farm Animal Care)
- certified grassfed (Animal Welfare Approved Grassfed, Humane Farm Animal Care Grassfed)
- certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified grassfed, humane, sustainable, and from Georgia.

6. Pork, turkey, and other meats

Emory Dining contract specifies pork raised without gestation crates (verified by written documentation from producers). Emory has a preference for heritage-breed turkey.

Other desirable certifications that will count toward our sustainable food totals are:

- certified humanely raised (Animal Welfare Approved, Humane Farm Animal Care)
- certified pasture-raised (Animal Welfare Approved, Niman Ranch)

--certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)
Ultimate goal: certified humane and sustainable and from Georgia.

7. Seafood

Emory Dining contract requires procurement from the Monterey Bay Aquarium's Seafood Watch Southeast "best" or "good" list or Marine Stewardship Council certified. Among sustainable seafood options, we have a preference for local/regional suppliers.

Other desirable certifications that will count toward our sustainable food totals are:

--any eco-certification recommended by Seafood Watch that meets or exceeds their "good" (yellow) requirements

Ultimate goal: Seafood Watch Southeast "best" or "good" list and Marine Stewardship Council certification and from Georgia or the Southeast.

8. Grocery

Emory Dining contract specifies that all coffee and tea purchased will be Fair Trade.

Other desirable certifications that will count towards our sustainable food totals are:

--certified Locally Crafted (Bon Appetit)

--certified organic (USDA)

--certified Fair Trade (Fairtrade International [also known as Fairtrade America], Fair Trade Federation, Fair Trade USA)

--certified sustainable (Food Alliance, LEO-4000 American National Sustainable Agriculture Standard, or alternative certification)

Ultimate goal: certified sustainable.

RATIONALE FOR THESE PRIORITIES

Certified organic (USDA standards) milk, dairy, eggs, fruits, vegetables, and chickens 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. (www.ams.usda.gov/grades-standards/organic-standards)

Grass fed (pasture raised) meats: While a meat-free diet may remain attractive for various reasons (and reduces greenhouse gas emissions), for those choosing to consume meat, a diet of moderate amounts of pasture-raised meat is consistent with our sustainability goals. Production of grassfed meats can contribute to reduced environmental harms emerging from energy-intensive grain production, farmland erosion, and groundwater contamination.

Certified sustainable: While at present we are unable to buy sustainably-certified foods in any significant quantity, we have kept "certified sustainable" as part of our goals in hopes that will soon change. The standards articulated by Food Alliance certification and the LEO-4000 American National Sustainable Agriculture Standard go beyond the USDA organic checklist approach and offer assurance

of sustainable management practices at the whole-farm level. Certified sustainable 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. Farmer goals for continuous improvement are part of sustainable certification (www.foodalliance.org; www.leonardoacademy.org/services/standards/agstandard.html)

Humane: (Humane Animal Farm Care and Animal Welfare Alliance) certify farms that allow animals 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, objective standards for farm animal treatment. Animals are raised without antibiotics, except for treating disease, and animals are not treated with added hormones (<http://www.certifiedhumane.org/>; <http://animalwelfareapproved.org/standards/>).

Restrictions on antibiotics and hormones: By choosing milk, dairy, eggs, chickens, and other meats produced without artificial hormones and without the use of antibiotics except for treatment of disease, we eliminate a major risk of generating antibiotic resistance within the food supply. Choosing farms with lower stocking densities and more humane animal treatment can promote food safety and eliminate the need for routine antibiotic treatment. We consider the use of ionophore antibiotics (anti-coccidial growth promoters) to fall within the prohibition of antibiotics. These restrictions are one way to raise the bar for industrial practices, favoring smaller production units, and strengthening consumer-based expectations for quality and safety. Guidelines from the Food and Drug Administration already make some restrictions mandatory for some foods; for example, hormones are not legally approved for use in eggs and poultry.

Seafood: Fish and seafood concerns include health risks from the bioaccumulation of mercury, environmental harms from aquaculture practices, bycatch that damages unintended species, and overfishing of populations at risk. Our guidelines relies on the Monterey Bay Aquarium Seafood Watch guidelines that is based on regularly updated research on regional fisheries. Within the Seafood Watch “best choices” and “good alternatives” for the Southeast are a suitable range of wild and farmed species that will allow Emory to support responsible fishing and safe consumption (www.seafoodwatch.org). The Marine Stewardship Council (www.msc.org) certifies particular fisheries that are being harvested on a sustainable basis and includes health criteria in its ratings, but does not include farmed seafood. We have a preference for Georgia or Southeast regional seafood, but accept any of the other certification standards that Seafood Watch endorses as equivalent to its good (“yellow”) requirements.

Fair Trade certification demonstrates the existence of a trading partnership that seeks to change the rules and practice of conventional international trade by guaranteeing higher returns to producers—especially in the Global South—as well as more transparent trade relations, improved environmental practices, and opportunities for local economic development projects. Historically focused on supporting small family farms, fair trade also certifies products from plantation agriculture, where it guarantees improved labor conditions, higher pay, rights to organize, and local economic development efforts. Multiple fair trade certifying organizations now exist, with somewhat different standards, but we will accept the Fairtrade International (also known as Fairtrade America and FLO-I), Fair Trade USA, and Fair Trade Federation products (www.fairtradeusa.org; <http://www.fairtrade.net/>; www.fairtradefederation.org).

Fair Food: This certification emerged from the decades-long efforts of the Coalition of Immokalee Workers in Florida to address abuses and low pay among tomato workers. Now extending to bell peppers and other crops and to other parts of the United States, the Fair Food Program raises farmworker wages, ensures safer working conditions, and assures that workers who pick fruits and vegetables on participating farms have a voice in the decisions that affect their lives (www.fairfoodprogram.org).

Locally Crafted

This certification by Bon Appetit seeks to support small, locally owned food businesses whose practices are aligned with important aspects of our sustainability goals. The program applies to artisan products, including snack foods, granolas, frozen desserts, sushi, and baked goods. Businesses must meet three required criteria and then two of a series of optional criteria. The required criteria are:

1. Locality: business must be conducted within 150 miles of Emory University or Oxford College.
2. Ownership: business must be an owner-operated concern or a co-operative of owner-operators.
3. Annual sales volume limit: \$5 million if a sole proprietorship or an LLC.

In addition, Locally Crafted products must meet two of the following:

- **Locally Sourced:** At least 50% of the product's ingredients, by weight or volume, are purchased from small, owner-operated farms within 150 miles of the Bon Appétit kitchens (in Druid Hills and in Oxford).
- **Responsibly Sourced:** At least 50% of the product's ingredients, by weight or volume, are responsibly sourced as verified by an approved third-party organization, as detailed in our above list.
- **Humanely Sourced:** The eggs, dairy, and protein in the product meet all Bon Appétit's Circle of Responsibility sustainability standards: Milk and yogurt from cows raised without the use of rBST/rBGH; Cage Free Certified Humane eggs, Certified Humane ground beef, Gestation Crate Free Pork, Seafood Watch approved seafood, and turkey and chicken raised without the use of antibiotics (except for treatment of disease).
- **Traditional/Artisan:** The product is a traditional staple of a specific cuisine, made in the traditional manner with a minimum of additives and preservatives, or in small batches by hand using traditional methods.
- **Justice through Ownership:** The business is 100% minority or woman-owned and -controlled.
- **Justice through Training:** As a founding principle, the business seeks to provide job opportunities to a disadvantaged population.

References [still to be revised]

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