TRANSFORMING THE WAY PUBLIC INSTITUTIONS PURCHASE FOOD
to create a transparent and equitable food system built on
principles of social justice and racial equity and rooted in
five core values: local economies, health, valued workforce,
animal welfare, and environmental sustainability.

ENVIRONMENTAL SUSTAINABILITY
Source from producers that employ sustainable production
systems to reduce or eliminate synthetic pesticides and fertilizers;
avoid the use of hormones, routine antibiotics, and genetic
engineering; conserve and regenerate soil and water; protect and
enhance wildlife habitats and biodiversity; and reduce on-farm
energy and water consumption, food waste, and greenhouse gas
emissions. Reduce menu items that have high carbon and water
footprints using strategies such as plant-forward menus that
feature smaller portions of animal proteins in a supporting role.

LOCAL ECONOMIES
Support diverse, family and cooperatively owned, small and
mid-sized agricultural and food processing operations within
the local area or region.

VALUED WORKFORCE
Source from producers and vendors that provide safe and
healthy working conditions and fair compensation for all food
chain workers and producers from production to consumption.

NUTRITION
Promote health and well-being by offering generous portions
of vegetables, fruit, whole grains, and minimally processed
foods, while reducing salt, added sugars, saturated fats, and
red meat consumption and eliminating artificial additives.

ANIMAL WELFARE
Source from producers that provide healthy and humane
conditions for farm animals.

HOW IT WORKS

BASELINE STANDARD
Each of the five value categories has a baseline standard. To
become a Good Food Provider, an institution must meet at least the
baseline in each of the five values.

CERTIFICATION-BASED
Standards are based on third party certifications that have
been identified as meaningful and ranked by national experts
in each category.

FLEXIBLE, TIERED POINT SYSTEM
More points are awarded for achievement at higher levels in
each category, allowing institutions to raise their score by emphasizing
their high priority categories.
These cities are on their way to shifting over $895 million in public food dollars to vendors that reflect the Good Food Purchasing values.

As of May 2019, the Good Food Purchasing Program has been adopted by the City of Los Angeles, Los Angeles Unified School District, San Francisco Unified School District, Oakland Unified School District, Chicago Public Schools, Chicago Park District, the City of Chicago, Cook County, Illinois, Washington D.C. Public Schools, Cincinnati Public Schools, Austin Independent School District, and the City of Boston, including Boston Public Schools.

Local campaigns to support Program expansion are currently active in: Buffalo, Denver, Minneapolis/St. Paul, and New York City. There is growing interest in at least a dozen more cities across the country.

Impact Highlights from Los Angeles Unified School District:

Local Produce
- 20% of the school district purchasing toward local food; directing $30 million annually toward buying local

Environmentally Sustainable Products
- 1 billion gallons of water saved annually
- Decreased overall meat purchasing, reduced carbon footprint by 22% as a result

Health & Nutrition
- Schools changed recipes to be healthier and use sustainable ingredients, including low-sodium bread without high fructose corn syrup made from 100% sustainable, local wheat

Good Job Creation
- 220 new well-paying food chain jobs created in Los Angeles County, including food processing, manufacturing and distribution
- 320 workers are now covered by union contracts with higher wages, better health benefits, and stronger workplace protections

Less Meat, Better Meat
- Commitment to source 100% antibiotic-free chicken and secured a $50 million contract to help that happen

GoodfoodCities.org
See where active campaigns are happening and get involved locally

GoodFoodPurchasing.org
Learn more about the Good Food Purchasing Program