



Procurement Policies v. Food Service Guidelines: How they are different and how they can work together

NOPREN Food Service Guidelines Workgroup

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Healthy Food Procurement

- **Food Procurement** encompasses the process of procuring, distributing, selling, and/or serving food.
 - Nutrition Standards
 - Food Purchasing Standards
 - Environmental Approaches

Source: Robles B, Wood M, Kimmons J, Kuo T. Comparison of nutrition standards and other recommended procurement practices for improving institutional food offerings in Los Angeles County, 2010-2012. *Adv Nutr* 2013; 4(2): 191-202.

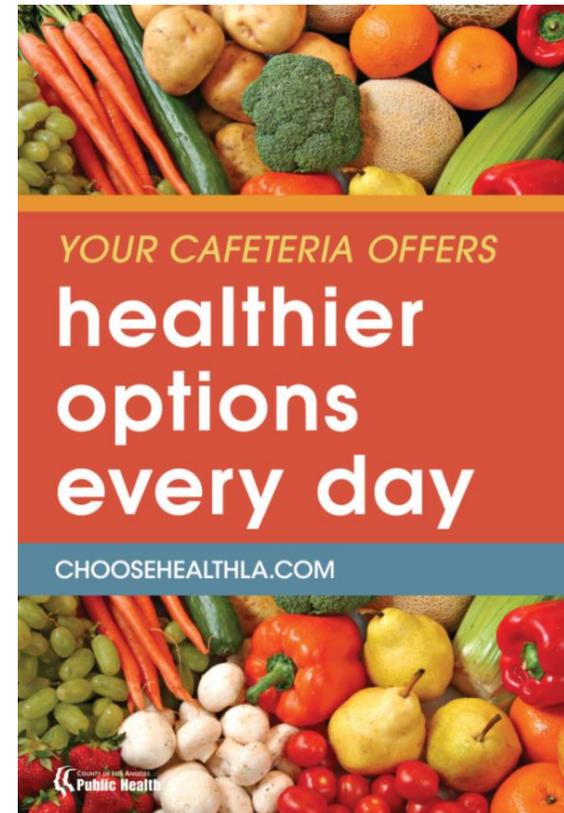
Healthy Food Procurement (HFP) Initiative

2010 – Present

DPH launched its initiative to create healthier food environments in the County of Los Angeles government and the private sector with support from the CDC.

- *Communities Putting Prevention to Work*
- *Community Transformation Grants*
- *1422 Grant, State and Local Public Health Actions to Prevent Obesity, Diabetes, and Heart Disease and Stroke*
- *Sodium Reduction in Communities Program (2010-Present)*

2011 – County of Los Angeles Board of Supervisors adopted Board motion, *Healthy Food Promotion in LA County Food Services Contracts*.





County of Los Angeles Board Motion (March 2011)

Healthy Food Promotion in County of LA Food Service Contracts

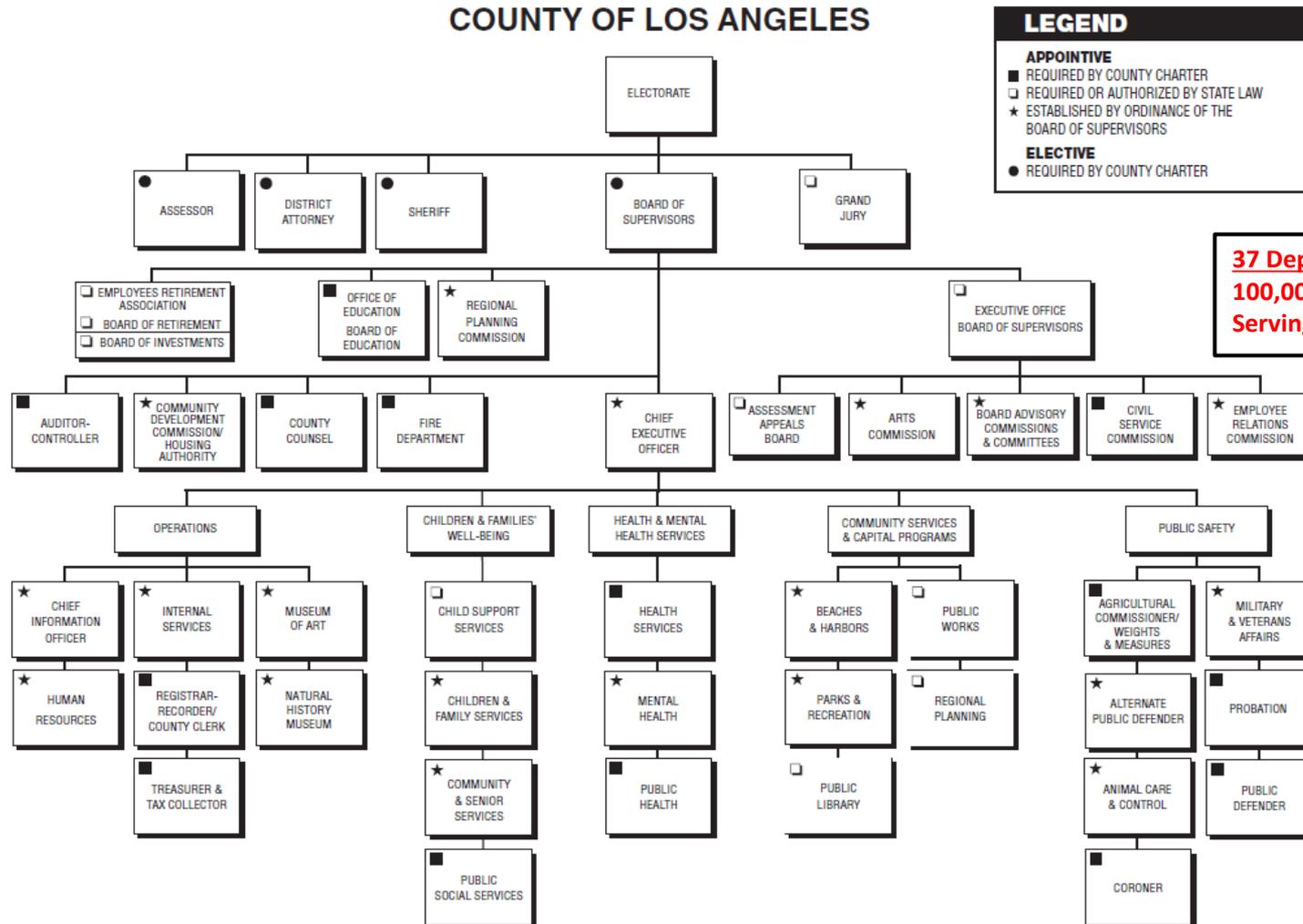
- Motion introduced by Supervisor Mark Ridley-Thomas and adopted by the Board of Supervisors
- Impacts County departments that purchase, distribute, and/or sell food
- Requires Departments to consult with Public Health prior to the release of any request for proposal (RFP) for food services contracts
- Integrates healthy nutrition standards in the contracting process

	AGN. NO.
MOTION BY SUPERVISOR MARK RIDLEY-THOMAS	MARCH 8, 2011
<u>Healthy Food Promotion in LA County Food Services Contracts</u>	
<p>On September 7, 2010, the Los Angeles County Board of Supervisors directed the Department of Health Services (DHS) to consult with the Department of Public Health (DPH) prior to the release of their dietary services Request for Proposals (RFP). These efforts will ensure the final RFP promotes healthy nutrition choices at County-operated hospitals and clinics in compliance with previously adopted Board policies. Further, this interdepartmental partnership will promote wellness that will benefit employees, patients, their families and other County residents.</p>	
<p>The Centers for Disease Control and Prevention (CDC), through its recent Communities Putting Prevention to Work (CPPW) Initiative, has provided funding to large cities, counties and school districts to improve the nutritional quality of food and beverage offerings in public programs, particularly those serving children and other vulnerable populations. As a CPPW grantee, one of DPH's key grant objectives is to</p>	
<u>MOTION</u>	
MOLINA	_____
RIDLEY-THOMAS	_____
YAROSLAVSKY	_____
KNABE	_____
ANTONOVICH	_____



County of Los Angeles Government

COUNTY OF LOS ANGELES



LEGEND

APPOINTIVE

- REQUIRED BY COUNTY CHARTER
- REQUIRED OR AUTHORIZED BY STATE LAW
- ★ ESTABLISHED BY ORDINANCE OF THE BOARD OF SUPERVISORS

ELECTIVE

- REQUIRED BY COUNTY CHARTER

37 Departments
100,000+ staff
Serving 10 M Residents



Board Motion

Food Environment & Capacity Assessment

Memo from DPH Health Officer

- Distributed in January 2012 to 37 County of Los Angeles departments.

Requested Response from Departments

- Identified departments that purchase, sell or distribute food.
- Key contacts to complete DPH Interview on food environment and contracts.

DPH Conducted Key Interviews with County Departments

- Included, but not limited to, questions related to:
 - Types of food service venues
 - Number of meals/snacks sold or served per day
 - Profile of customers that are served

Food Service Venues Impacted

- Jails, juvenile detention centers, probation camps
- Worksite cafeterias, concession stands, and snack shops
- Distributive food programs (e.g., Summer lunch, senior meals)
- Mobile vending
- Vending machines





Food Service Environments in the County of LA

Food Service Category	County Department (s)
I. Meals and Snacks Served to Dependent Community Members	
Distributive meals (e.g., senior meals, after-school snacks)	<ul style="list-style-type: none">• Parks and Recreation, Community and Senior Services
Meals served to institutionalized populations	<ul style="list-style-type: none">• Probation, Sherriff's Department
Hospitals	<ul style="list-style-type: none">• Department of Health Services
Other (e.g. public safety)	<ul style="list-style-type: none">• Fire Department, Children & Family Services
II. Food Sold on Government Property	
Concession Operations (e.g. cafés, snack bars)	<ul style="list-style-type: none">• Beaches and Harbors, Parks and Recreation, Chief Executive Office
Mobile Food Trucks	<ul style="list-style-type: none">• Chief Executive Office
Work-site Cafeterias	<ul style="list-style-type: none">• Department of Health Services, Public Works, Chief Executive Office, Sheriff's Department
Vending Machines	<ul style="list-style-type: none">• Beaches and Harbors, Chief Executive Office, Public Works, Parks and Recreation , Community Development Commission, Fire Department



County of Los Angeles & City of Los Angeles

2011- Present: DPH has partnered with **7 County departments** on 17+ food service RFPs/contracts

- Chief Executive Office
- Department of Beaches & Harbors
- Department of Children and Family Services
- Department of Health Services
- Department of Parks and Recreation
- Department of Public Works
- Probation Department

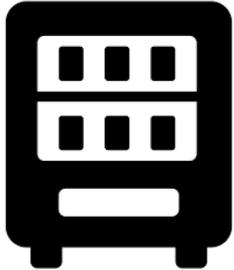


2012: Good Food Purchasing Policy adopted by LA City Council

- Technical assistance on “nutrition” value

2019: Good Food Purchasing Policy pilot with the County of Los Angeles Department of Parks and Recreation

Los Angeles County Nutrition Standards



2006 – Beverage and Snack Vending Machines

Required for all County of Los Angeles departments which oversee vending machine contracts. All snack items in snack vending machines to meet nutrition standards per package. All beverages must adhere to beverage standards. (Revised 2019)



2011 – Food Purchased & Served (County of Los Angeles)

Required for County of Los Angeles departments and contracted food service operations at worksite cafeterias, hospitals, correctional facilities, distributive meal programs.

2013 – Cafeterias/Cafes/Concessions

Voluntary implementation at private hospitals, universities, & employers. (Revised 2019)



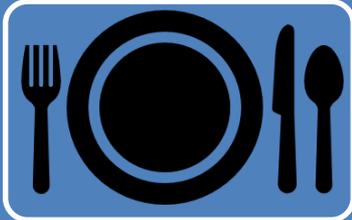
2018 – Nutrition Policy for Meetings & Events

All meetings and events sponsored by the Dept. of Public Health are required to adhere to specified nutrition standards.

Revised Cafeteria/Cafes/Concession Standards



Reviewed by an *Advisory Committee* including CIA Consulting, County of San Diego Health and Human Services Agency, and the Div. of Chronic Disease and Injury Prevention's Nutrition program



Shifting focus to meal components such as grains, protein, dairy, vegetables, and fruits



Each food category includes purchasing and serving requirements

- Purchasing refers to the raw ingredients



Purchasing Standards vs. Serving Standards

Fruit

- **Purchasing**
 - **Require** canned fruit is in unsweetened juice or water, not syrup
- **Serving**
 - **Require** at least 3 fresh fruit options per meal service, 2 of which are whole fruit options
 - **Recommend** seasonal fruit whenever possible



Vending Machine Nutrition Policy – Snacks

(Approved 07.18.19)

No more than 7 g total fat (excluding legumes, nuts, nut butters, seeds, eggs, non-fried vegetables, and cheese packaged for individual sale)

No more than 2 g saturated fat (excluding eggs and cheese packaged for individual sale)

No more than 5 g “added sugar” and 10 g total sugar (excluding fruits and vegetables products)

No more than 200 calories

No more than 200 mg

0 g trans fat per package

At least 2 grams of dietary fiber if the snack food item is grain/potato based

At least 2 slots/buttons per vending machine will sell grain-based products that are 100% whole grain, as labeled and meet the other nutrient requirements



Vending Machine Nutrition Policy – Beverages

Water with no caloric sweeteners

Fruit-based and vegetable-based drinks that are 100 percent juice (without added sweeteners) and no more than 230 mg sodium per serving

Milk products, including one-percent, nonfat, soy, rice, and other similar non-dairy milk without added sweeteners

Beverages that do not exceed 25 calories per 8 ounces

Beverages that contain artificial sweeteners, other natural non-nutritive or very low-calorie sweeteners (e.g. stevia, erythritol), artificial flavors or artificial colors shall comprise no more than 50% of vending machine slots/buttons



Product Placement, Pricing and Promotion

Vending machines with beverages should include water as an option. The price of the water should be no higher than the prices of the other beverage options in the vending machine.

Display all water products in eye-level sections or in the highest selling position of the beverage vending machines.

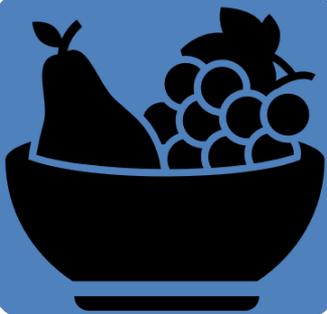
All vending machines are required to post calorie information for each snack and beverage, as packaged.

Only snack and beverage products that meet the County of Los Angeles Vending Machine Nutrition Policy shall be advertised on snack and beverage vending machines.

Los Angeles County Department of Public Health Nutrition Policy for Meetings and Events



Applies to all DPH sponsored meetings and events where food is purchased from external food vendors using any DPH funding, including County funds (Net County Cost and grant funds)



Integration into the Department's procurement & contracting process

- No sugar sweetened or artificially sweetened beverages
- Offer at least one-plant-based protein entrée and/or side (e.g., legumes, quinoa, soy products, nuts & seeds)
- Offer fresh fruit (with no added sugars) and/or non-starchy vegetables when food is offered
- For dessert, only offer fresh fruit (with no added sugars)
- No fried foods may be offered

Los Angeles County Department of Public Health

Technical Assistance on Food Service Contract Implementation



Providing evaluation technical assistance from a business case standpoint (e.g., benchmarking untapped revenue, understanding menu mix, adjusting product set)



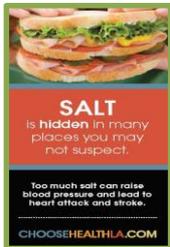
Developing nutrition standards and procurement policies.



Aligning recipes with nutrition standards.



Providing nutrition education to staff and visitors.



Implementing reduction strategies for specific nutrients of concern, such as sodium.



Implementation trainings.

Lessons Learned: Procurement Standards



Requires less implementation technical assistance and training

Challenges with data collection, data synthesis, and data analysis efforts

Procurement standards allow an operation to “value” what they are purchasing

Procurement standards can target “high yield” ingredients across recipes



Lessons Learned: Food Service Guidelines

Shapes and impacts menu and recipe design

Supports cafeteria choice architecture and design

Requires more implementation technical assistance and training

Challenges with data collection, data synthesis, and data analysis efforts

Challenges with implementation with smaller-scale food vendors



Questions?

THANK YOU!

Division of Chronic Disease and Injury Prevention
<http://publichealth.lacounty.gov/chronic/>