

# Food Service

Title	Intent	Credit Goals	Source
<b>FS 1.1</b> Sustainable Food Policy & Plan	Create, promote and implement sustainable food purchasing policies and plans that support human and ecological health.	<ul style="list-style-type: none"> <li>Develop a Sustainable Food Policy with strategies for execution aligned with Food Service Credits 2-7; goals indicating what metrics will be tracked and how success will be defined; an action plan; and, an evaluation plan.</li> </ul> <p>AND</p> <ul style="list-style-type: none"> <li>Develop and implement a Sustainable Food Plan according to one of the following options:                             <ul style="list-style-type: none"> <li><b>OPTION 1:</b> Identify support from key stakeholders and adopt and implement a food policy vision statement that links desired outcomes and values of the program to the institution's broader mission</li> <li><b>OPTION 2:</b> Adopt and implement Health Care Without Harm's Healthy Food in Health Care Pledge</li> </ul> </li> </ul>	New to GGHC
<b>FS 1.2</b> Food Nutrition	Create, promote and implement sustainable food purchasing policies and plans that support human and ecological health.	<ul style="list-style-type: none"> <li>Achieve FS Credit 1.1: Sustainable Food Policy and Plan</li> </ul> <p>AND</p> <ul style="list-style-type: none"> <li>Except for restricted diets, include a minimum of one fresh fruit option at each patient meal. At lunch and dinner, provide a fresh green salad and a minimum of one non-starch fresh vegetable option.</li> <li>For patient and cafeteria food service, offer whole grain options for minimum 50% of grains and breads (e.g., whole-wheat bread, whole-grain rolls, brown rice).</li> <li>For patient and cafeteria food service, provide a minimum of one protein-balanced vegetarian menu option during each meal.</li> </ul> <p>AND</p> <ul style="list-style-type: none"> <li>Implement a minimum of four of the seven practices outlined in the credit.</li> </ul>	New to GGHC
<b>FS 2</b> Sustainable Food Education & Promotion	Create awareness about sustainable hospital food service initiatives among staff, patients, visitors, service providers, vendors and the community of hospital food service initiatives and the associated human health benefits.	<p><b>Education</b></p> <ul style="list-style-type: none"> <li>Upon hire and annually, hold a minimum of 1 educational event targeted to the food service department focused on the facility's sustainability initiatives and pursuit of relevant Credit Goals in the Food Service section of the <i>Green Guide</i> and explicitly explaining the link between human health and food production.</li> <li>Hold a minimum of 1 educational event annually targeted to hospital employees outside of the food service department.</li> </ul> <p>AND</p> <p><b>Healthy Sustainable Food Promotion</b></p> <ul style="list-style-type: none"> <li>Annually implement a minimum of 3 of the listed initiatives aimed at educating hospital staff, patients, and the community about food service sustainability commitments and activities.</li> </ul>	New to GGHC
<b>FS 3.1-3.3</b> Local, Sustainably Produced Food Purchasing	Improve human and ecological health through purchase of local and sustainably produced food products.	<p>Achieve a minimum percentage of annual combined food and beverage purchases (both in-house and contracted food service) from any combination of the following sources:</p> <ul style="list-style-type: none"> <li>Approved to carry one or more of the listed independent third party certified ecolabels.</li> </ul> <p>AND/OR</p> <ul style="list-style-type: none"> <li>Carry one of the listed label claims allowed by USDA or</li> </ul>	Modified from LEED EB 2008 MR c5: Sustainable Purchasing: Food