

EXHIBIT E  
Portland State University  
Goals for Sustainable Food System Practices

1. Utilize sustainable, "green" cleaning products.
2. Coordinate education efforts, each Academic Term, to promote awareness and understanding of sustainable food systems and nutrition.
3. Maintain minimum annual levels of local foods procurement (Local to be defined as products grown and processed in the Northwest (Oregon, Washington, Idaho, and Northern California) with an emphasis on Oregon and Washington grown and processed products within a 150 mile radius of the campus). We strive to exceed these minimums to the fullest extent economically possible:
  - i. 30% annual average of total cost of sales, increasing at a rate of 2% per year
  - ii. 30% annual average of fruits and vegetables purchased, increasing at a rate of 2% per year
  - iii. 100% milk and dairy products
  - iv. 100% eggs
  - v. 50% flour purchased, increasing when economically viable
  - vi. 50% beef purchased, increasing when economically viable
  - vii. 15% poultry, increasing when economically viable
  - viii. 30% pork, increasing when economically viable
  - ix. 100% salmon and tuna procured in accordance with the Monterrey Bay Aquarium "Seafood Watch" sustainable fisheries guide
4. Meet the standards equivalent to the Food Alliance in regards to food procurement, labeling, and marketing of all locally grown and organic foods.
5. Provide annual and quarterly reports documenting the actual percent of total cost of sales that are local and the average percentage of locally sourced fruits, vegetables, dairy, flour, eggs, beef, pork, chicken, and fish.
6. Provide annual and quarterly reports documenting the actual percent of total cost of sales that are organic, maintaining minimum annual levels of organic foods procurement of 10%, increasing at a rate of 1% per year.
7. Comply with and participate in all present and future campus recycling and composting programs.
8. Assist in complying with City of Portland's 50% waste reduction requirements by placing a strong emphasis on waste reduction.
9. Assist in participating in City of Portland's pre- and post-consumer food waste diversion policies and programs.
10. Work in tandem with *PSU Recycles!* (PSU's campus recycling program) to quantify and characterize the waste stream through periodic waste sorts.
11. Provide and collect materials from recycling bins for all catered events that serve beverages or other items in recyclable containers.
12. Use earth friendly "to-go"/catering food containers:
  - i. Use paper "to-go" food containers (which are unbleached and contain high levels of recycled content) or biodegradable containers at all food service locations.
  - ii. Prohibit the use of plastic and Styrofoam in the form of cups, plates, bowls, and other to-go food containers.
  - iii. Strictly limit the use of plastics to "to-go" flatware utensils only, with a commitment explore the future use of biodegradable flatware options.
  - iv. Take efforts to maximize opportunities to reduce overall packaging required for food (i.e. use of paper wraps rather than traditional "to-go" containers that are bulkier and take longer to compost).
  - v. Use paper napkins made with high levels of post-consumer recycled content.