

# SUSTAINABILITY GOALS ATTACHMENT FOR PSU FOOD SERVICES RFP

## I. Statement of Intent

- a. The Food Services RFP should include a “Statement of Intent” where PSU communicates its desire to contract with a reputable food service management company to operate a successful food service program on an innovative and unique college campus that is dedicated to sustainability. The statement of intent should include the following statements:
  - i. PSU would like to foster a more sustainable food service program that economically supports environmentally sustainable food systems as a way of contributing to the economic vitality, environmental sustainability, and quality of life in the region.
  - ii. PSU’s unique population desires a provider who can deliver a variety of high quality, sustainably produced and procured, foods on a daily basis and thus create strong customer satisfaction.

## II. Dining Service Goals

PSU would like to accomplish several goals with respect to its campus-dining program. This RFP process is an opportunity for the campus to enter into a partnership with an operator who is committed to helping meet those goals. The goals are to include the following:

- a. **Compete effectively with local area restaurants by providing high levels of food quality, creativity, and variety for students, faculty, staff and visitors with diverse dietary needs and preferences.**
  - i. Maintain variety and quality of vegetarian, vegan, and organic food options. Vegetarian and vegan options shall be available daily. Vegetarian and vegan entrees should be identified and sample recipes provided.
  - ii. Provide the greatest variety possible without sacrificing food quality or affordability
  - iii. Adapt the hours and service levels to meet the needs of all segments of the campus community, including a provision of nourishing food options during holidays.
- b. **Commitment to providing and promoting nutritious food.**
  - i. Menu selections shall be planned to enable PSU community clientele to meet appropriate recommended dietary allowances set by The Food and Nutrition Board of the National Research Council.
  - ii. Menus and highly nutritious food offerings shall be planned to be appealing to the sight, taste, and smell, and take into consideration contrasts in color, shape, texture, and flavor of foods. Contractor must

take efforts to display, promote, and label nutritious foods in appealing ways.

- iii. Please describe in detail any types of nutrition awareness programs that would be initiated on the campus and how these programs will be promoted, i.e. programs to address the needs of individuals with chronic dietary issues (diabetes, low-cholesterol, low-sodium, low fat, food allergies), religious diet preferences, and various degrees of vegetarian/vegan diets.
- iv. Contractor's on-site management should have the ability to alter recipes for reduction of certain ingredients especially salt, fat, and sugar, or Contractor's corporate headquarters should provide recipes for such alterations.

**c. Sustainability-General Procurement:**

**PSU supports and encourages the procurement of goods produced in environmentally friendly and socially responsible ways.**

- i. Contractor shall support and procure food products that meet sustainability standards, equivalent to the Food Alliance, in the areas of pesticide reduction, soil and water conservation, wildlife habitat conservation, care for livestock, non-GMO products, and safe and fair working conditions to the maximum extent feasible during the performance of this contract.
- ii. Contractor shall utilize sustainable, "green" cleaning products to the maximum extent feasible during the performance of this contract, with an emphasis on using products that are: biodegradable, less toxic, with minimal use of unnecessary dyes and fragrances.
- iii. Contractor will participate in future campus based education efforts to promote awareness and understanding of sustainable agriculture, benefits of local foods, organics, and of "green" products and systems (i.e. recycling and composting).
- iv. **All bidders are required to answer the following question:**
  1. Specifically state how your company addresses sustainability issues in food service for maximum environmental, social and economic impact.

**d. Sustainability-Local Food Procurement:**

**PSU would like to incorporate a significant level of local food sourcing into PSU's campus food services as a way of contributing to the economic vitality, environmental sustainability, and quality of life in the region.**

- i. The Contractor shall develop meaningful partnerships with local growers and producers whenever possible – 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 150 miles of the campus.
- ii. Contractor shall strive to meet standards equivalent to the Food Alliance in regards to food procurement, labeling, and marketing of all locally grown and organic foods.
- iii. Contractor to provide annual and quarterly reports to PSU documenting the actual percent of cost of sales that are local.

- iv. Contractor to provide annual and quarterly reports to PSU documenting the actual percent of cost of sales that are organic.
- v. **All bidders are required to answer to the following questions (bidder responses to be compared during the selection process):**
  - 1. What are your thoughts on organic and locally sourced foods? What percentage of your current buying is local (see definition above)? What percentage is organic?
  - 2. What level (percentage of cost of sales) of fruits and vegetables will you commit to sourcing locally for PSU? What level (percentage of cost of sales) of beef, chicken, fish, eggs, and dairy will you commit to sourcing locally for PSU? Please state what level (percentage of cost of sales) of organics will you commit to providing PSU.
  - 3. Please name 10 of your favorite local producers.
  - 4. Please submit sample spring, summer, fall, and winter seasonal menus that will incorporate locally sourced foods.
  - 5. Please identify and describe all efforts of preserving and processing locally sourced food for use in the winter and spring (non-growing seasons).
- e. **Sustainability-Minimized waste in all food services:**  
**The Contractor is urged to recycle food, packaging, and other items if there are available markets and outlets and if they meet state and local sanitation and safety regulations.**
  - i. The Contractor will comply with and participate in all present and future campus recycling and composting programs.
  - ii. Contractor will assist PSU in complying with City of Portland's 50% waste reduction requirements by placing a strong emphasis on waste reduction.
  - iii. Contractor will assist PSU in complying with City of Portland pre-consumer and post-consumer food waste diversion policies and programs when developed.
  - iv. Contractor will work in tandem with *PSU Recycles!* (PSU's campus recycling program) to quantify and characterize the waste stream through periodic waste sorts.
  - v. Recycling collection containers for all cans and bottles sold to customers are to be provided, maintained, and serviced in highly visible, conspicuous areas.
  - vi. The Contractor is to provide and collect materials from recycling bins for all catered events that serve beverages or other items in recyclable containers.
  - vii. The Contractor shall continue current efforts of donating pre-consumer prepared foods to local shelters.
  - viii. The Contractor will use paper "to-go" food containers, which are to contain high levels of recycled content, at all food service locations whenever possible.

1. Contractor shall prohibit the use of Styrofoam cups, containers, plates, bowls and other to-go containers.
  2. Contractor shall strictly limit the use of plastics for serving and to-go food packaging - paper bowls, clamshells, and cups to be used instead whenever possible.
  3. Contractor shall minimize opportunities to reduce overall packaging required for food (i.e. use of paper wraps rather than paper or plastic clamshell containers).
- ix. The Contractor will use paper napkins made with high levels of post-consumer recycled content.
- x. Contractor will participate in future campus projects and programs that aim to reduce the use of disposable dishes and utensils.
- xi. All bidders are required to answer the following questions:**
1. How you will help PSU minimize waste and maximize waste diversion?
  2. What type of containers or materials will be used for serving the various types of food products you are proposing?

**Additional recommendations to effectively integrate sustainability into the PSU food service RFP and final contract:**

- Establish minimum levels of local foods sourcing and organics.
- Structuring RFP to award additional evaluation points for percentages of local food sourcing beyond minimum requirements.
- Require yearly incremental increases in local food sourcing and organics buying.

**How PSU can benefit from a sustainably focused campus food service:**

- Recreates local networks of food production and distribution that helps to revive local economies.
- Influences farmers to grow foods responsibly.
- Supports local farms and thereby stems sprawl.
- Enriches the curriculum.
- High quality, creative, seasonally innovative meal plan menus and food options can be used as a recruiting tool.
- High quality, creative, seasonally innovative food options can increase demand for campus dining by more effectively competing against local restaurants.
- Local sourcing reduces consumption of oil used for fertilizers and truck transport.
- Healthy nutritious menus and food options combat obesity by providing alternatives to highly processed foods.
- Non-toxic, biodegradable (earth friendly) cleaning products do not threaten employee health and do not negatively impact the environment.

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