



## Food

### Introduction

Health care organizations nationwide are offering healthier menus, working with farmers to purchase locally and sustainably grown products, reducing the amount of meat they purchase and serve, and going beyond their walls to help meet the food needs of their community, all in an effort to support the health of their patients, staff, surrounding community and the environment.

Practice Greenhealth member hospitals are making these changes by engaging in activities that support the modeling of healthier, more sustainable food choices for patients, employees and visitors. Systems and individual facilities are opening new market pathways by maximizing purchasing power to increase the availability of local, sustainable foods within the hospital and by extension, in the community and by leveraging programming and investments they are addressing social and environmental determinants of health by increasing healthy food access for patients, staff and visitors. Finally, hospitals are saving money by reducing food waste and stewarding natural resources. All of these efforts support the creation of a healthy, sustainable and equitable food systems for the communities in which our hospital members operate.

For more information on sustainable food topics, please see Practice Greenhealth's [Healthier Food](#) webpage.

**Several questions were included to assess the impact of the COVID-19 pandemic on food service operations.**

**1.\*** Does your facility have a cafeteria or food services department?

- ☐ Yes  
☒ Not Applicable

This page is intended for facilities that provide food services for patients and staff on a large scale basis. If these questions are not appropriate for your facility, please check "Not Applicable" here and provide a brief explanation. If any work has been done to reduce staff breakroom/kitchen waste, please make sure to note it on the Waste page.

**1.a\*** Please explain why your facility has no food services:

**If your facility does not have a cafeteria or food services department, and the rest of these questions are not appropriate for your organization, please move on to the next page (leaving the rest of this page blank).**

**2.\*** Did the facility **shut down any food service areas** for any period of time due to the COVID-19 pandemic?

- ☒ Yes  
☐ No  
☐ Not Applicable

**2.a\*** Please indicate the **length of time** food service areas were shutdown or unavailable:

- ☐ 0-2 weeks  
☐ 2-4 weeks  
☐ 4-6 weeks  
☒ Longer than 6 weeks total

**2.a.a\*** How many weeks were food service areas **unavailable/shutdown**:

**2.b\*** Please describe which areas were shutdown:

**3.\*** Did the facility **change any of its food and nutrition services protocols** as a result of the COVID-19 pandemic?

- ☒ Yes  
☐ No  
☐ Not Applicable

Changes could include no dine-in services and/or takeout only, a temporary discontinuation of reusable dishware, or other cooking or food handling protocols.

**3.a\*** Please describe **changes to food and nutrition services protocols** as a result of pandemic:

4.\* Did your facility **work with the community** to address increased food insecurity as a result of the pandemic?

- ☒ Yes  
☐ No  
☐ Not Applicable

4.a\* Please describe efforts to **work with the community** on food insecurity:

## Policy and Plans

5.\* Please enter the total spend (\$) on **all food and beverages** in 2020. (No exclusions.)

This value will be automatically copied to calculations in both the **Local** and **Sustainable** food and beverage sections.

6.\* Please enter the total pounds of **meat and poultry** purchased in 2020. (No exclusions.)

This value will be automatically copied to calculations for both **Meat Reduction** and **Sustainably Produced meat/poultry**.

7.\* From which areas of Food Service operations is the facility reporting data for the food metrics below? (Please select all that apply.)

- ☐ Patient Food Services  
☐ Cafeteria  
☐ Catering  
☐ Vending  
☐ Kiosks  
☐ Other retail outlets

**Note:** If the facility is reporting different food service areas for different metrics, it is **very important** that you use the comment box for that metric to indicate if metric data is for a subset of the areas indicated above.

## Less Meat

**Reducing the amount of meat and poultry served in hospitals provides health, social, and environmental benefits that are consistent with prevention-based medicine. Hospitals can deliver an important preventive health message to patients, staff, and communities by reducing the amount of meat and poultry they serve and by purchasing sustainably-produced meat and poultry.**

**Definition of Meat & Poultry:** Beef, pork, poultry, bison, sheep and goats - whole muscle and minimally-processed items including luncheon deli meats, pre-cooked fajita strips, pre-cooked breaded (frozen) nuggets, tenderloins and patties. Do not count convenience foods (e.g., pre-made lasagna).

8.\* Is the facility actively working to reduce the amount of **meat and poultry purchased** for cafeteria/retail and patient food service in alignment with Practice Greenhealth's **Less Meat Goal**?

- ☒ Yes  
☐ No

8.a\* Please enter the **baseline year** for **meat and poultry** reduction work:

Baseline year for **meat and poultry** reduction should be the year before the program was launched in order to track progress.

**Table A. Meat Reduction**

Lbs of Meat/Poultry Purchased- Baseline Year	Lbs of Meat/Poultry Purchased- Previous Year	Lbs of Meat/Poultry Purchased- Current Year	Percent Reduction in Meat/Poultry Purchases from Baseline Year	Percent Reduction in Meat/Poultry Purchases from Previous Year
8.b*	8.c*	8.d*	8.e*	8.f*
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

A negative number indicates an increase in meat/poultry use from baseline year. This meat reduction metric is no longer normalized by the number of **meals served** but is instead an absolute reduction.

8.g\* Is the facility tracking their meat/poultry purchases by **category** (beef, poultry, pork, etc.)?

☒ Yes☐ No**8.g.a\*** Please enter the baseline year for measuring meat **by category**.

Baseline year can be different than baseline year for overall meat reduction work.

Please enter meat /poultry purchases (in lbs) in Table B. below to calculate **GHG** emissions and percent reduction in **GHG** emissions from reducing **meat and poultry** purchases. For mixed meat items such as meatballs, assign percentages based on the estimated proportion of the food item that falls under each category and multiply this by the total weight of the food item (Ex: 200 lbs. of a beef and pork meatball that is comprised of approximately 80% beef and 20% pork would contribute 160 lbs. to the "beef" category and 40 lbs. to the "pork" category). If the percentage of a mixed meat item is not known, assign the total weight to the first meat ingredient on the label. Do not count convenience foods (e.g., pre-made lasagna, casseroles).

**Table B. GHG Emissions from Meat/Poultry Purchases**

Category	Baseline Year (in lbs)	GHG Emissions (in MTCO2e)	Previous Year (in lbs)	GHG Emissions (in MTCO2e)	Current Year (in lbs)	GHG Emissions (in MTCO2e)
Beef, bison and game meat (elk, venison, etc.)	<b>8.g.b*</b> <input type="text"/>	<b>8.g.c*</b> <input type="text"/>	<b>8.g.d*</b> <input type="text"/>	<b>8.g.e*</b> <input type="text"/>	<b>8.g.f*</b> <input type="text"/>	<b>8.g.g*</b> <input type="text"/>
Poultry (Chicken and turkey)	<b>8.g.h*</b> <input type="text"/>	<b>8.g.i*</b> <input type="text"/>	<b>8.g.j*</b> <input type="text"/>	<b>8.g.k*</b> <input type="text"/>	<b>8.g.l*</b> <input type="text"/>	<b>8.g.m*</b> <input type="text"/>
Lamb/Goat	<b>8.g.n*</b> <input type="text"/>	<b>8.g.o*</b> <input type="text"/>	<b>8.g.p*</b> <input type="text"/>	<b>8.g.q*</b> <input type="text"/>	<b>8.g.r*</b> <input type="text"/>	<b>8.g.s*</b> <input type="text"/>
Pork	<b>8.g.t*</b> <input type="text"/>	<b>8.g.u*</b> <input type="text"/>	<b>8.g.v*</b> <input type="text"/>	<b>8.g.w*</b> <input type="text"/>	<b>8.g.x*</b> <input type="text"/>	<b>8.g.y*</b> <input type="text"/>
Total	<b>8.g.z*</b> <input type="text"/>	<b>8.g.aa*</b> <input type="text"/>	<b>8.g.ab*</b> <input type="text"/>	<b>8.g.ac*</b> <input type="text"/>	<b>8.g.ad*</b> <input type="text"/>	<b>8.g.ae*</b> <input type="text"/>

**Please Note:** In the 2021 application, chicken and turkey have been combined into one category due to a common **GHG** emission factor. Please add pounds of chicken and turkey, and provide them in the new combined field.

The total **GHG** emissions from meat/poultry for baseline, previous and current years above **contribute to Scope 3 GHG emissions from Purchased Goods and Services**. The emissions are automatically included in the totals in Table A3 (**Scope 3 GHG Emissions**) on the Climate page.

This value cannot be a negative number.  
Empty data field.

**Reduction in GHG Emissions from Meat/Poultry Purchases**

Percent change in GHG emissions from purchased meat/poultry from baseline year (in MTCO2e):	Percent change in GHG emissions from purchased meat/poultry from previous year (in MTCO2e):
<b>8.g.af*</b> <input type="text"/>	<b>8.g.ag*</b> <input type="text"/>

A negative number indicates an increase in meat/poultry use from baseline year. This meat reduction metric is no longer normalized by the number of **meals served** but is instead an absolute reduction.

**Local and Sustainable Purchasing**

Procurement of **sustainably produced food and beverages** has many far-reaching effects. The way food is **produced, processed, and distributed** has significant impacts on human health, air and water pollution, climate change, and the viability of future agricultural production. Purchasing sustainable foods can **reduce many harmful effects** related to food growth and distribution that contribute to public and environmental health problems. While not synonymous with sustainable, **local food** procurement is a key component of sustainable purchasing. **Local food** procurement is often attributed with benefits such as increased consumption of fruits and vegetables, and increased economic activity.

Practice Greenhealth uses the following definitions: **Sustainable Food Definitions**.

For more information, guidance documents and tracking tools to support procurement, see: **Local and Sustainable Food and Beverage Purchasing**.

**Local Food and Beverage Purchasing**

**9.\*** Has the facility purchased **locally grown and produced foods and beverages** in 2020?

Yes



**Note:** Local is defined as grown/raised and processed less than **250 miles** from the facility. For processed foods with multiple ingredients like breads, the product must have the majority of ingredients (> 50% by weight) produced within the 250-mile radius.

**9.a\*** Please enter the total spend (\$) on **local food and beverages** in 2020.

**Category exclusions:** Beverages: bottled water (flat or carbonated), coffee & tea (unless in a region where grown locally), soda

**Category inclusions:** Food: produce (all forms: fresh, whole or minimally-processed; frozen; canned), meat & poultry, seafood, eggs, dairy (including fluid milk), grocery/dry goods, processed foods including bakery (if the majority of ingredients (>50% by weight) grown/raised and processed within the 250-mile radius), Beverages: 100% juice, non-dairy milk

**9.b\*** Total spend (\$) on **all** food and beverages in 2020.

**No exclusions--** total food and beverage spend.

This number is autopopulated from Q 5 above.

**9.c\*** This is your facility's % **spend on local food and beverage purchases** for 2020:

### Sustainable Food and Beverage Purchasing

**10.\*** Has the facility purchased **sustainably grown and produced foods and beverages** in 2020?

Yes



**10.a\*** Please enter the total spend (\$) on **sustainable food and beverages** in 2020.

**Category exclusions:** Beverages: bottled water (flat or carbonated), soda

**Category inclusions:** Food: produce (all forms: fresh, whole or minimally-processed; frozen; canned), meat & poultry, seafood, eggs, dairy (including fluid milk), grocery/dry goods, Beverages: 100% juice, non-dairy milk, coffee, tea

**10.b\*** Please enter the total spend (\$) on **all** food and beverages in 2020.

**No exclusions--** total food and beverage spend.

This number is autopopulated from Q 5 above.

**10.c\*** This is your facility's % **spend on sustainable food and beverage purchases** in 2020:

**11.\*** Was the organization able to report separate spend numbers for **both** local and sustainable spend above?

☐ Yes

☐ No

### Sustainably Produced Meat

#### Sustainable Produced Meat and Poultry

By purchasing sustainably-produced **meat and poultry** that has earned trusted third-party certifications for quality and sustainable practices, hospitals can shift the entire food system toward production practices that are safer for workers and communities, and less harmful to the environment. Using purchase power to move away from detrimental food production practices like the overuse of antibiotics in animal agriculture helps transform the food supply chain to better protect human and environmental health.

The definition of Better Meat is **meat and poultry** produced in a sustainable manner that carry one or more certifications or label claims. Visit **Understanding Labels in Meat and Poultry** to learn more.

For help with Tracking and Traceability, download the worksheet: **Less Meat, Better Meat Tracking Tool**

For more information on the public and environmental health impacts of the use of routine, non-therapeutic antibiotics in food animals, visit **Expanding Antibiotic Stewardship**.

**12.\*** Does the facility preferentially purchase **sustainably-produced (better) meat and poultry**?

Yes

**12.a\*** Pounds of sustainably-produced meat and poultry purchased in 2020:**12.b\*** Total pounds of meat and poultry purchased in 2020**12.c\*** This is the facility's metric for **percent of sustainably-produced meat/poultry**:

## Healthy Food Access

Hospitals across the country are working to help patients, employees and the community have greater access to healthier foods. Healthy food access initiatives present an opportunity to stimulate cross-departmental work--while creating a positive impact not only within the community but also within staff and leadership. Collaboration between community benefit, food service, employee wellness and even the hospital board of directors can complement wellness and nutrition efforts. Through collaboration with community partners, hospitals can be instrumental in promoting healthy food access and building healthy, local and sustainable food systems. For more information, see: [\*\*Community Benefit and Wellness\*\*](#).

**13.\*** How does your facility **increase access to healthy food**? Please select all that apply:

- ☐ Hosted local farmers market
- ☐ Hosted on-site Community Supported Agriculture (CSA) food box program for patients, employees, and/or community residents
- ☐ Supported on-site hospital farm and/or food-producing garden
- ☐ Supported off-site community garden or farm
- ☐ Developed and offered a fruit & vegetable prescription program
- ☐ Conducted food insecurity screenings
- ☐ Offer medically tailored meal programs
- ☐ Other (Please use narrative box at end of section to highlight other activities.)

**14.\*** Please describe efforts to **increase access to healthy food**:

Efforts could include hospital-sponsored initiatives such as farmers markets and gardens, partnerships with community organizations, and cross-departmental collaborations including using community benefit programs and clinician engagement in healthy food access.

**15.\*** Please attach supporting documentation that highlights access to healthy food work including educational materials, marketing signage, policy, press releases, social media, etc.

## Less Food To Landfill

It is estimated that **10% to 15%** of an average hospital's waste is comprised of food waste. The US EPA and the USDA announced a partnership, calling on businesses to commit to food waste reduction by 50% by 2030. As a result, Practice Greenhealth developed resources around **Less Food to Landfill** intended to mobilize the health care community around the opportunity to maximize food as a valuable resource, feed hungry people, and reduce methane gas associated with food breakdown in landfills.

For the purposes of this application, the reduction of wasted food falls into the following categories:

- **Prevention and source reduction:** Purchasing practices that avoid spoilage and expiration, just-in-time preparation, food scrap techniques.
- **Food recovery and donation:** Re-serving and/or donating edible food.
- **Food waste disposition:** Composting, digestion, or animal feed.

Applicants may answer the questions in this section on either the Food page or the Waste page and answers will be [copied to the other page](#). The questions will be scored on the Waste page. The aim is to ensure Environmental Services and Food Services are connected around the management and reduction of this important waste stream.

**16.\*** Does the facility have a plan or strategy to maximize food as a resource--including reducing wasted food?

- ☐ Yes
- ☐ No

**17.\*** Is the facility working on prevention/source reduction of food waste?

- ☐ Yes

☐ No

Prevention and source reduction could include purchasing to avoid spoilage and expiration, just-in-time preparation, etc.

**18.\*** Is the facility working on food recovery and donation?

☒ Yes

☐ No

Food recovery and donation includes re-serving and/or donating edible food.

**18.a\*** Please enter the tonnage of food **donated**:

**18.b\*** Dollar (\$) value of food donated:

**19.\*** Has the facility undertaken any efforts to **divert food waste** from the landfill or incinerator?

☒ Yes

☐ No

**19.a\*** Please select the activities your facility is engaged in to divert food waste from landfill:

☐ Composting

☐ Digestion

☐ Animal Feed

☒ Other

**19.a.d\*** Please describe other **diversion** method for food waste:

**19.a.e\*** Please enter tonnage from other **food waste diversion** method:

Note: Incineration is not considered a form of **diversion** under Practice Greenhealth guidelines.

**Total Tons of Food Waste Diverted from Landfill**

**19.b\***

### Other Food Program Successes

Please describe any innovative food programs or successes at the facility in 2020 that you would like to share in the spaces below. This is an opportunity to share innovation, best practice, and other impact measures identified through your food work such as better meat sourcing, meat reduction or plant-forward menus, sourcing of both local and sustainable food, marketing sustainable choices to staff, culinary training or teaching kitchens, fruit & vegetable prescription programs and other **local food** access programming, creating healthier vending and beverage programs, etc. These narratives support the metrics provided to tell a more complete story of impact.

**20.\*** Food Success 1: Please describe

**21.\*** Please attach any additional documentation (optional) for Food Success 1:

**22.\*** Food Success 2: Please describe

**23.\*** Please attach any additional documentation (optional) for Food Success 2:

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