

We're urging the City of Long Beach to adopt a Good Food Purchasing Policy!

Our local government and school district in Long Beach have shown a commitment to community health in bringing good food to families – **from healthy snacks at public meetings, to nutritious school meals and free summer meals in our parks.** We want our city to deepen this commitment, and extend it to other components that are needed for a **sustainable, fair, local and humane food system** – and we've got a great plan!



The **Good Food Purchasing Policy**, developed by the **Los Angeles Food Policy Council**, helps cities to measure and then incrementally improve their food purchasing using a 3-tiered program. Think LEED, but for Good Food. Just as LEED has provided a critical catalyst to the green building movement, this program is making sustainable food systems in Southern California a reality.

The program helps institutions buy food that supports:

- (1) Local Economies,
- (2) Environmental Sustainability,
- (3) Valued Workforce,
- (4) Animal Welfare, and
- (5) Nutrition.

Institutions that sign on make a **minimal baseline commitment** to all five areas to get started, and pledge to make **incremental improvements** over time.

Support includes technical assistance, monitoring and tracking, evaluation, recognition and promotion by the Los Angeles Food Policy Council and Long Beach Fresh, our local chapter of the California Food Policy Council.

In the long run, adopting the Good Food Policy will help Long Beach in several ways. We expect to see this policy:

- Increase **market demand** for healthy, sustainable food in Long Beach
- Increase local food systems **careers and jobs** in Long Beach
- **Shift production practices** toward environmental sustainability in the region
- Increase access to **high quality, healthy food** in underserved communities
- **Increase participation** in reimbursable meal programs
- **Increase education** about nutrition and food systems city-wide



EXAMPLES: GOOD FOOD PRODUCTS

Most food service providers are already purchasing products that qualify as Good Food in some or all of the value categories. Common purchases that raise the GFPP score include:

Local Economies	<ul style="list-style-type: none"> All fruits or vegetables grown in Southern California (i.e. berries from Ventura County, citrus from Inland Empire & San Diego, etc.)
Environmental Sustainability	<ul style="list-style-type: none"> All organic products Antibiotic & hormone-free meat & dairy Participation in "Meatless Mondays"
Valued Workforce	<ul style="list-style-type: none"> Dole Fresh Fruit & Dole Fresh Vegetables (Union) Muranaka Farms: Herbs, Greens, Onions, etc. (Union) South Central Farmers Cooperative Equal Exchange Coffee
Animal Welfare	<ul style="list-style-type: none"> Cage-free eggs Antibiotic & hormone-free meat
Nutrition	<ul style="list-style-type: none"> Prioritize purchase of whole, seasonal products Minimize purchase of processed products with added sugars and sodium Utilize menu labeling, worksite wellness programming, and/or portion control strategies

Why us?

Long Beach Fresh was formed as a project of Leadership Long Beach in 2014 to help local food organizations build capacity and share resources, and has since been a hub for 60+ organizations, businesses, and agencies in the local food system. Coordinators Ryan Smolar and Tony Damico created successful projects in Long Beach prior, including University by the Sea and the Long Beach Time Exchange, respectively. We are confident that our expertise, matched with the invaluable resources of the **Los Angeles Food Policy Council**, will make implementing this program simple, rewarding, and fiscally beneficial for Long Beach.

