

**MEETING: Cabinet DATE: 06/03/2018**

<b>Title:</b> Bristol City Council Good Food & Catering Procurement Policy	
<b>Ward(s):</b>	All
<b>Author:</b>	Grace Davies
<b>Job title:</b>	Public Health Principal
<b>Cabinet lead:</b>	Cllr Asher Craig
<b>Director lead:</b>	Alison Comely
<b>Proposal origin:</b> BCC Staff	
<b>Decision maker:</b> Cabinet Member	
<b>Decision forum:</b> Cabinet	
<p><b>Purpose of Report:</b> Recommend that Bristol City Council approve the introduction of a policy for Good Food &amp; Catering Procurement, involving a hierarchy of <i>good food standards</i> that support health and sustainability. This will endorse improvements that have already been made and enable a clear and consistent approach, in line with national and local plans and commitments to improve health, reduce environmental impact and support the local economy.</p> <p><b>The standards to be included in the policy framework are found in Appendix A(iii)</b></p>	
<p><b>Evidence Base:</b></p> <ul style="list-style-type: none"> <li>• Bristol City Council spends £millions on food and catering every year, yet there is no BCC policy that ensures food &amp; catering is procured and delivered to a consistent standard to support health and sustainability. Standards therefore vary.</li> <li>• Introducing a policy involving a hierarchy of <i>good food standards</i> for BCC food &amp; catering supports our Corporate strategy of achieving “health in all policies”</li> <li>• It will support improvements to the nutrition of food in our public buildings, facilities and ‘via’ providers. This will include less sugar/salt/ saturated-fat, and more fruit/vegetables/fibre and access to drinking water, supporting a reduction in the rise of excess weight in children/adults.</li> <li>• It will support reduction in the environmental impact of food/catering we provide/contract/allow (e.g. reducing/ managing waste - food, packaging, disposables)</li> <li>• It will support our Fairtrade City status</li> <li>• DEFRA cites the Soil Association <i>FFL Served Here</i> as the most comprehensive accreditation available for demonstrating good-excellent compliance with the Government’s Plan for Public Procurement (2014).</li> <li>• <i>FFL Served Here</i> accreditation is being used as a procurement standard by an increasing number of local authorities, Schools and NHS Trusts, some of which have adopted it as policy</li> <li>• A number of existing BCC catering contracts have already procured to the <i>FFL Served Here</i> standards. This includes the Bristol Schools meal contract and Museums/M Shed, demonstrating that such a minimum standard is possible within budget.</li> <li>• Concessions/3rd party contracts at City hall and Mansion House have responded positively to <i>Good Food Standards</i> and the <i>Bristol Eating Better Award</i> and some are/intend to exceed this minimum standard proposed.</li> <li>• Work is being done to ensure that other existing catering contracts are engaged with <i>Good Food Standards</i> (eg. Café Create &amp; Horfield Leisure Centre have <i>Bristol Eating Better Award</i> Gold)</li> </ul>	
<p><b>Cabinet Member Recommendations:</b></p> <ul style="list-style-type: none"> <li>• To approve the policy framework for Good Food &amp; Catering Procurement, involving a hierarchy of <i>good food standards</i> that support health and sustainability.</li> <li>• To note that the <i>good food standards</i> will make use of the Soil Association <i>Food For Life (FFL) Served Here</i> award criteria and the <i>Bristol Eating Better Award</i> - applied appropriately depending on size, type and nature of the food/catering.</li> </ul> <p align="right"><i>Councillor Asher Craig</i></p>	

<b>Revenue Cost:</b> £	<b>Source of Revenue Funding:</b>
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<b>Capital Cost: £</b>	<b>Source of Capital Funding:</b>
<b>One off cost</b> <input type="checkbox"/> <b>Ongoing cost</b> <input type="checkbox"/>	<b>Saving Proposal</b> <input type="checkbox"/> <b>Income generation proposal</b> <input type="checkbox"/>
<b>Finance Advice:</b> This paper requests that BCC adopts minimum standards for the procurement of Food and Catering Services. No consequent financial impact is planned.	
<b>Finance Business Partner:</b> <i>Jemma Prince 2/1/18</i>	

<b>Corporate Strategy alignment:</b> Supports Key Commitments to: Improving Health; Health in all our policies; Reducing environmental impact
<b>Legal Advice:</b> When incorporating the <i>Good Food Standards</i> into procurement, the council will adhere to the principles of the EU treaty of non-discrimination & equal treatment; proportionality; mutual recognition; and transparency. <b>Further details - Appendix H</b>
<b>Legal Team Leader:</b> <i>Eric Andrews, Corporate and Governance Team, Legal Services 14/12/17</i>
<b>Implications on ICT:</b> No direct IT Implications are envisaged for this initiative. However, should there be any IT related requirements (such as BBC website changes), then IT and Digital Services will need to be engaged in a timely manner, through the Project Management Office."
<b>ICT Team Leader:</b> <i>Ian Gale (acting IT Lead) 16/01/2018</i>
<b>City Benefits:</b> <ul style="list-style-type: none"> <li>• Supports the economic, social and environmental well-being of the city (social value)</li> <li>• Supports increased procurement of healthier food and more sustainable food in public places</li> </ul>
<b>Consultation Details:</b> Standards proposed in 2015 following development of the <i>Good Food Charter</i> and <i>Good Food Plan for Bristol</i> . Included in Neighbourhoods Scrutiny Commission (Food) Dec 2015. Approaches discussed at BCC Catering/Food procurement Workshop 8 <sup>th</sup> June 2016. Further consultation with Procurement staff, Trading with Schools, Museums, Parks, Civic buildings, Workplaces, H&SC, Regulatory Services, Public Health, Food Policy Council, West of England Sustainable Food Procurement Group, Soil Association. <b>Appendix B</b>

<b>DLT Sign-off</b>	Becky Pollard/Sally Hogg	10 <sup>th</sup> January 2018
<b>SLT Sign-off</b>	Alison Comley	16 <sup>th</sup> January 2018
<b>Cabinet Member sign-off</b>	Cllr Asher Craig	25 <sup>th</sup> January 2018
<b>Mayor's Office sign-off</b>	Mayors Office	1 <sup>st</sup> February 2018

## APPENDICES

<b>Appendix A</b> <u>Policy Framework for Good Food &amp; Catering Procurement</u> i. Context ii. List of BCC catering contracts (subject to change) iii. <i>Good Food Standards</i> for procurement of Food & Catering	<b>YES</b>
<b>Appendix B</b> <u>Consultation carried out</u> (i) Neighbourhoods Scrutiny Commission – Dec 2015 (Theme 5 Transforming catering and food procurement ) (ii) Consultation during 2016/2017 (internal and external)	<b>YES</b>
Appendix C Summary of engagement with scrutiny	<b>NO</b>
Appendix D – Risk assessment	<b>NO</b>
Appendix E – <u>Equalities screening (Relevance check) of proposal</u>	<b>YES</b>
Appendix F – Eco-impact screening/ impact assessment of proposal -	<b>NO</b>
Appendix G – Financial Advice	<b>NO</b>

Appendix H – <u>Legal Advice</u>	<b>YES</b>
<p data-bbox="97 159 683 192">Appendix I – Combined Background papers</p> <p data-bbox="97 255 906 288"><b>DEFRA (2014) Plan for Public Procurement: Food &amp; Catering</b></p> <p data-bbox="97 293 1369 365"><a href="https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/332756/food-plan-july-2014.pdf">https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/332756/food-plan-july-2014.pdf</a></p> <p data-bbox="97 369 1394 403"><b>Department of Health (2017) Government Buying Standards for Food &amp; Catering Services</b></p> <p data-bbox="97 407 1394 479"><a href="https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/595129/Healthier_and_more_sustainable_GBSF_checklist.pdf">https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/595129/Healthier_and_more_sustainable_GBSF_checklist.pdf</a></p> <p data-bbox="97 483 1251 517"><b>PHE (2017) Strategies for Encouraging Healthier ‘out of home’ Food Provision: Toolkit</b></p> <p data-bbox="97 521 1059 555"><a href="#">Strategies for encouraging healthier 'out of home' food provision: toolkit</a></p> <p data-bbox="97 560 667 593"><b>Soil Association Food for Life Served Here</b></p> <p data-bbox="97 598 938 631"><a href="https://www.soilassociation.org/certification/catering/sectors/">https://www.soilassociation.org/certification/catering/sectors/</a></p> <p data-bbox="97 636 801 669"><b>Gov.uk. (2017) Childhood Obesity: A Plan for Action</b></p> <p data-bbox="97 674 1350 745"><a href="https://www.gov.uk/government/publications/childhood-obesity-a-plan-for-action/childhood-obesity-a-plan-for-action">https://www.gov.uk/government/publications/childhood-obesity-a-plan-for-action/childhood-obesity-a-plan-for-action</a></p> <p data-bbox="97 750 1353 784"><b>Joy Carey and Katrin Hochberg (2016) The role of private sector in the Bristol (UK) city region</b></p> <p data-bbox="97 788 1062 822"><b>food system: Regional food supply into public sector food procurement</b></p> <p data-bbox="97 826 1378 898"><a href="http://www.ruaf.org/sites/default/files/The%20role%20of%20private%20sector%20in%20the%20Bristol%20city%20region%20food%20system-final_1.pdf">http://www.ruaf.org/sites/default/files/The%20role%20of%20private%20sector%20in%20the%20Bristol%20city%20region%20food%20system-final_1.pdf</a></p> <p data-bbox="97 902 475 936"><b>Bristol Eating Better Award</b></p> <p data-bbox="97 940 1193 974"><a href="https://www.bristol.gov.uk/food-business/bristol-eating-better-award-scheme">https://www.bristol.gov.uk/food-business/bristol-eating-better-award-scheme</a></p> <p data-bbox="97 978 992 1012"><b>Food Active (2017) Local Authority Declaration on Healthy Weight</b></p> <p data-bbox="97 1016 1024 1050"><a href="http://www.foodactive.org.uk/projects/local-authority-declaration/">http://www.foodactive.org.uk/projects/local-authority-declaration/</a></p>	
Appendix J – Exempt Information	<b>NO</b>