

Appendix A: Policy Framework for Good Food & Catering Procurement

(i) Context:

Bristol has made a commitment to work towards a healthier, more sustainable food system, one which reduces food poverty, supports local food businesses and reduces the environmental impact of the way in which we produce, consume and dispose of our food.

Bristol spends £millions on food and catering services annually and every public sector setting, from leisure centres and hospitals, to public open spaces, should have a food environment designed so that the easy choices are also the healthy ones (Gov.uk 2017).

Bristol City Council is a key partner in helping Bristol become both a healthier city and a *Gold Sustainable Food City*. Through the development and adoption of a Good Food and Catering Procurement Policy, Bristol can use its significant buying power and its control and influence over contracts, concessions and licences, to encourage healthier and more sustainable food consumption and drive local economic development.

Good food is vital to the quality of people's lives in Bristol. As well as being tasty, healthy and affordable, the food we eat should be good for nature, good for workers, good for local businesses and good for animal welfare (Bristol Good Food Charter)

National and local policy drivers include:

- Childhood Obesity: A Plan for Action (Dept. of Health 2017)
- Strategy, Policy & Commissioning for Diet (National Institute for Clinical Excellence (2015)
- A Plan for Public Procurement: Food & Catering (DEFRA 2014)
- PHE (2017) Strategies for Encouraging Healthier 'out of home' Food Provision: Toolkit
- BCC Public Health priorities for Healthy Weight
- Food Active (2017) Local Authority Declaration on Healthy Weight
- Sugar Smart Bristol 2017 -2019
- Bristol's aspiration to become a Gold Sustainable Food City
- BCC Environmental Policy decision (Nov 2017)
- Our Resilient Future: A Framework for Climate and Energy Security (2015)
- Corporate Strategy (2018 – 2023)
- City Plan (Draft) 2017

Bristol City Council has a multitude of outlets where food supply and/or catering services contracts apply. It provides some catering services directly (in-house) and other outlets are serviced by third party contractors. These include catering concessions, cafes and private hire.

Food traded on our streets, in our Parks, at Markets and Events (mobile traders) is not subject to a procurement process, but is included in this policy in order to identify the need to bring improvement to food in these domains alongside the food & catering BCC currently procures.

Mobile food traders on our streets and in our Parks require a Street Trading Licence, subject to the current Street Trading Policy. Outdoor events (eg. Harbourside Festival) recruit mobile food vendors subject to an Outdoor Events Policy; whereas market food traders are recruited separately by Market Management. See table in section (ii) below for more information on the range of current food/catering across BCC.

DEFRA cites the Soil Association "*Food for Life Served Here*" as the most comprehensive tool currently available for demonstrating good or excellent compliance with the Government's Plan for Public Procurement: Food & Catering (DEFRA 2014). The *FFL Served Here* standards support provision of healthy and sustainable food and provide a good basis for our minimum procurement standards for food and catering, alongside our own *Bristol Eating Better Award Scheme*.

BCC's direct provision of food and catering are to follow *Good Food Standards*. Ashton Court & Blaise are already working to this standard – hoping to get *FFL* accreditation.

H&SC catering – work still needs to be done to support improvements.

A Policy for *Good Food & Catering Procurement* will apply to all food and catering contracts/concessions procured by Bristol City Council, based on a hierarchy of *good food standards* that support health and sustainability, and taking into account the nature and value of the catering service/contract.

It is not possible to estimate financial impact, particularly with the current instability around Brexit and food prices. Some changes support cost savings (eg waste reduction), whereas others increase cost. Advice from the Soil Association and from Brighton and Hove City Council (have adopted similar procurement policy) suggest no significant financial impact.

A follow-up to approval of a BCC policy should involve an audit of all our direct catering and our current catering/food contracts, concessions and mobiles, including identification of current status, improvements required to health and sustainability (eg. waste, sugar reduction) and measures/indicators to assess progress, including financial impacts.

(ii) List of BCC Catering

Name of unit	BCC Direct food supply	Catering Contract or Concession	Licence	Expiry Date If known
BCC WORKPLACES & CIVIC VENUES				
City Hall (cafe Gusto)		✓		2019
City Hall private hire (Pegasus)		✓		2019
Mansion House (Parsnip Mash)		✓		2019
Café Create		✓		None
MUSEUMS				
Bristol Museum & Art Gallery Café		✓		2017
Bristol Museum & Art Gallery Private Hire		✓		2017
M Shed Café		✓		2017
M Shed Private Hire		✓		2017
LIBRARIES/OTHER				
Central Library		✓		
Junction 3	✓			
Passenger Shed (Fosters)		✓		
City Café		✓		
City Hall ramp coffee			✓	
PARKS				
Arnos Vale Cemetery cafe		✓		
Ashton Court - Ice Cream x2			✓	2018
Ashton Court Courtyard Café	✓			n/a
Ashton Court Golf Café	✓			n/a
Ashton Court Mansion	✓			n/a
Blaise Estate - Ice Cream x2			✓	2018

Blaise Estate Café	✓			n/a
Brandon Hill - Ice Cream			✓	2018
Canford Park (Westbury-on-trym) Kiosk	✓			n/a
Castle Park			✓	2018
Downs x4 Ice Cream			✓	2017
Eastville Park - Ice Cream			✓	2018
Greville Smyth – coffee			✓	2016
Greville Smyth - Ice Cream			✓	2018
Hengrove Park café (at the play park)		✓		2016
Kings Weston Estate Café		✓		
Oldbury Court - Ice Cream			✓	2018
Oldbury Court (fishponds) Kiosk	✓			n/a
St Andrews Park			✓	no
St George Park		✓		
The Cafe on the Common at Horfield			✓	
Cafe Retreat (the Downs)			?	
Victoria Park			✓	no
HARBOURSIDE				
M Shed icecream			✓	2017
Bush Corner/Arnolfini			✓	2017
Hanover Quay/Harbour Way			✓	2017
Narrow Quay			✓	2017
Queen Square			✓	2020
Albion Dockside			✓	2017
Centre Promenade - crepes			✓	no
Centre Promenade – ice cream			✓	no
Centre Promenade – coffee			✓	no
Centre Promenade – hot food			✓	no
Centre Promenade – falafal			✓	no
ADULT HEALTH & SOCIAL CARE				
Redfield Lodge EPH	✓			n/a
H&SC Day Centres	✓			n/a
Intermediate Care Service -Westleigh	✓			n/a
H&SC Community Meals Service	✓			n/a
North & South Rehabilitation units	✓			n/a
2 x BCL Cafes	?			
H&SC Frozen Meals (Apetito)		✓		2016
SCHOOLS/EARLY YEARS				
79 Bristol Primary Schools (Eden)		✓		2017
13 Bristol Primary Schools (Caterlink)		✓		2020
Early Years		✓		
LEISURE CENTRES				
Leisure Centre Café Horfield (SLM)		✓		2020

Hengrove Leisure Centre (Parkwood)		✓		
MARKETS				
St. Nicholas Market		15		
Corn Street Market (Farmers Market)		24		
Wine Street Food Market (Tues & Fri)		15		
STREET TRADING				
food trading licences			50 approx	
OUTDOOR EVENTS				
Harbourside Festival (July)				
Balloon Festival (August)				

(iii) **Good Food Standards for procurement of food & catering services**

The *Good Food Standards* are based on the Soil Association *FFL Served Here* Silver requirements and are found in the Table below. The standards to be applied as follows:

- Contracts (including concessions) at the EU procurement threshold value¹ or above are required to be accredited with Silver as the minimum requirement. If a contractor does not have this award but can demonstrate that their offer meets the criteria, then they cannot be excluded from the procurement process. In this case, Bristol City Council would expect the contractor to attain this award within the first twelve months of the contract. Whilst these are the minimum standards, Bristol City Council aspire to see catering contracts looking ahead to achieving Gold.
- Food providers below the EU threshold¹, where full accreditation to *FFL Served Here* is out of their reach – to be procured (and scored) to *Good Food Standards* and FFL silver level. They must be able to demonstrate they support the principles of the *Good Food Standards*, alongside achieving the *Bristol Eating Better Award* (at Gold level).
Full details at www.bristol.gov.uk/eatingbetteraward
- All BCC catering contracts & concessions (with the exception of mobile operators), regardless of value, will be expected to obtain the BCC *Bristol Eating Better award* (Gold).
- For Mobile Food operators, relevant specific criteria supporting the *Good Food Standards* will be agreed during 2018 in consultation with Licencing, Parks, Markets & Events teams and adopted into the Street Trading Policy through PSP (Public Safety & Protection) Group. These standards to be used (& extended as appropriate) for use with mobiles/ stalls in BCC Markets, Parks, and Outdoor Events.
- BCC's direct provision of food and catering should achieve *Good Food Standards* & FFL Silver, but accreditation not necessary.

¹ the full contract value (annual spend x length of contract) EU procurement threshold is £181K

Summary of Good Food Standards (*catering service includes 'concession' contracts)

	Standards based on Soil Association Food for Life Served Here Silver Award More detail at https://www.soilassociation.org/certification/catering/sectors/	Contracts applicable to													
		Food supply	Catering service*												
Fresh food preparation	Minimum of 75% of dishes on menu are freshly prepared from unprocessed ingredients		✓												
Meat	<p>All meat is from farms which satisfy UK animal welfare standards and have, as a minimum, one of the following relevant accreditations:</p> <table border="0"> <tr> <td><i>Assured Food Standards (Red Tractor Assurance)</i></td> <td><i>Farm Assured Welsh Livestock (FAWL)</i></td> </tr> <tr> <td><i>Quality Meat Scotland (QMS)</i></td> <td><i>Farm Quality Assurance Scheme (FQAS)</i></td> </tr> <tr> <td><i>AHDB Beef and Lamb (English beef and lamb)</i></td> <td><i>SAI Global/EFSIS Assured Farm Venison</i></td> </tr> <tr> <td><i>British Poultry Council Duck Assurance Scheme</i></td> <td><i>Quality British Turkey (in assoc with Red Tractor)</i></td> </tr> <tr> <td><i>Bristol Quality Assured Pork Standard</i></td> <td><i>Organic</i></td> </tr> <tr> <td><i>RSPCA Assured</i></td> <td></td> </tr> </table> <p>Higher welfare standards from this list will be encouraged where available/affordable/appropriate Other accreditations may be added to this list if they are deemed to be equal or of a higher standard</p>	<i>Assured Food Standards (Red Tractor Assurance)</i>	<i>Farm Assured Welsh Livestock (FAWL)</i>	<i>Quality Meat Scotland (QMS)</i>	<i>Farm Quality Assurance Scheme (FQAS)</i>	<i>AHDB Beef and Lamb (English beef and lamb)</i>	<i>SAI Global/EFSIS Assured Farm Venison</i>	<i>British Poultry Council Duck Assurance Scheme</i>	<i>Quality British Turkey (in assoc with Red Tractor)</i>	<i>Bristol Quality Assured Pork Standard</i>	<i>Organic</i>	<i>RSPCA Assured</i>		✓	✓
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<i>Bristol Quality Assured Pork Standard</i>	<i>Organic</i>														
<i>RSPCA Assured</i>															
Fish	No fish on the Marine Conservation Society 'fish to avoid' list should be used. Note that the list changes periodically so keep referring to the latest version www.fishonline.org/fish-advice/avoid .	✓	✓												
Eggs	All eggs are from certified free range hens	✓	✓												
Additives	<p>No products or ingredients must not contain the following additives:</p> <p>Colourings: E102 tartrazine E104 quinoline yellow E107 yellow 2G E110 sunset yellow E120 cochineal E122 carmoisine E123 amaranth E124 ponceau 4R</p>	✓	✓												

	Standards based on Soil Association Food for Life Served Here Silver Award More detail at https://www.soilassociation.org/certification/catering/sectors/	Contracts applicable to	
		Food supply	Catering service*
	E129 allura red E131 patent blue V E132 indigo carmine E133 brilliant blue FCF E151 black PN Flavour enhancers: E621 monosodium glutamate E635 sodium 5 – ribonucleotide Sweeteners: E950 acesulfame K E951 aspartame E954 sodium saccharine Preservatives: E210 benzoic acid E211 sodium benzoate		
Trans fats	No products or ingredients to contain artificial trans fats (partially hydrogenated fats)	✓	✓
GM	Ingredients must not be genetically modified	✓	✓
Water	Free drinking water is prominently available. Catering outlets should sign up to Refill Bristol where possible		✓
Seasonality	Evidence of use and promotion of in-season produce (UK seasonality)	✓	✓
Provenance	Information must be on display about where food comes from. Eg. the names of farms and/or local food businesses supplying locally produced ingredients could be displayed on menus, blackboards, posters, or communicated to customers through flyers, websites or newsletters		✓
Diet/cultural needs	Menus must provide for all dietary and cultural needs		✓
Food safety	All suppliers will be verified to ensure that appropriate food safety standards are applied	✓	✓
Training	Catering staff are supported with skills training in fresh food preparation	✓	✓

	Standards based on Soil Association Food for Life Served Here Silver Award More detail at https://www.soilassociation.org/certification/catering/sectors/	Contracts applicable to	
		Food supply	Catering service*
Fairtrade	Certified Fairtrade products should be sourced and used where possible. At a minimum tea, coffee, cocoa and bananas must be used. Bristol Fairtrade City status (obtained 2005).	✓	✓
Waste	An annually reviewed clear plan for reducing and minimising the environmental impact of food waste and associated waste from food packaging/disposables must be implemented and communicated to the public	✓	✓
Nutritional standards	Caterers in schools and academies, early years, residential care settings and hospitals must demonstrate their compliance with national standards or guidelines on food and nutrition. https://www.gov.uk/government/publications/sustainable-procurement-the-gbs-for-food-and-catering-services http://www.childrensfoodtrust.org.uk/childrens-food-trust/schools/school-food-standards/ https://www.gov.uk/government/news/healthy-eating-guidance-published-for-the-early-years-sector http://www.thenacc.co.uk/shop/product/Nutritional+Standards+for+Adults http://www.thenacc.co.uk/shop/product/A+Recommend+Standard+for+Community+Meals https://www.gov.uk/government/publications/establishing-food-standards-for-nhs-hospitals		✓
Healthy eating	Healthy eating choices for customers must be made as easy as possible and evidenced with achievement of the <i>Bristol Eating Better Award</i> at Gold.		✓
Championing Local	Contractors must aim to champion local suppliers and producers, where available, affordable and appropriate	✓	✓

- Additional criteria (outside the *FFL Served Here*) have been included for Fairtrade, Health, and Waste - as these fit with council policy/priorities