



Food Procurement Policy

Sierra Harvest is committed to procuring food that supports local farmers, a healthy environment, and an engaged, vibrant community.

Defining Language

Local: Grown within 25 miles of purchase

Regional: Grown within 100 miles of purchase

Farm-direct: Purchased directly from farmer

Certified Organic: Product/Farm participates in an organic certification program such as CCOF, certifying that products meet organic guidelines

Following Organic Practices: Product/Farm follows organic practices as outlined by organic certifiers whether or not they are certified organic by an agency. They do not spray synthetic products.

Sierra Harvest Food Purchasing Values

1. Local and Community Based: Food that can be traced to nearby farms, ranches and processors that are locally-owned and operated.
2. Ecologically Sound (CCOF): food productions that practices environmental stewardship, that conserves biodiversity and ecosystem resilience and preserves natural resources, including energy, wildlife, water, air, and soil. Production practices should minimize toxic substances, direct and indirect greenhouse gas emissions, natural resource depletion, and environmental degradation.
3. Fair or Valued-Workforce: Individuals involved in food production work in safe and fair conditions, receive fair compensation, ensured the right to organize and to have a grievance process, and have equal opportunity for employment.
4. Humane: Animals can express natural behavior in a low-stress environment and are raised with no added hormones or non-therapeutic antibiotics.
5. Nutritious: Foods that promote health and well-being by offering generous portions of vegetables, fruit, and whole grains and eliminating artificial additives.

Note: (1-4 from The Real Food Challenge's Real Food Guide and 5 is from Los Angeles Good Food Purchasing Policy)

Procurement Priorities

- Purchasing preference will be given to **local** producers, and then to **regional** producers, when seasonality and availability permit
- Purchasing preference will be given to **farmer-direct** purchases when seasonality and availability permit
- Purchasing preference will be given to **certified organic** producers
- All produce purchases should meet the standards of **organic production**, whether the producer is certified organic, transitioning to organic, or non-certified and abiding by organic practices. Purchases for producers abiding by organic practices would be acceptable only for local/regional or farmer direct.
- All animal products will be non-GMO and adhere to animal welfare standards such as access to pasture with humane slaughter practices

- Purchasing preference will be given to producers who provide fair wages and safe working environments
- Purchasing preference will be given to fair-trade when a label is available. Ex: chocolate, coffee, bananas
- We will support businesses that are in alignment with our Mission, Values, and Procurement Priorities
- Food purchased from caterers or restaurants must use at least one local/regional main ingredient in all items served. All foods purchased from caterer must be organic not including spices, oils or items used to flavor prepared foods.

Procedure for vetting farmers, ranchers, or processors for procurement

1. Investigate producer’s website, media, online news (if available) and begin to evaluate ranking guidelines.
2. Phone conversation with producer to continue evaluating them based on ranking guidelines to determine if they are in line with Sierra Harvest procurement priorities.
3. Conduct site visit to start/continue building relationship with producer.

Procurement Ranking Guidelines

<p>Local and Community-Based:</p> <ul style="list-style-type: none"> • 1-25 miles (4) • 25-100 miles (3) • California (2) • United States (1) • Farm-Direct (1) 	<p>Ecologically Sound:</p> <ul style="list-style-type: none"> • CCOF Certified (3) • Non-certified, all organic practices (2) • Transitioning to organic practices (1) • Biodynamic (1) <p>Disqualifiers:</p> <ul style="list-style-type: none"> • Genetic-modification (“GMO”) 	<p>Fair:</p> <ul style="list-style-type: none"> • Worker-owned (3) • Livable wage and benefits (2) • Right to organize, express grievances (1) <p>Disqualifiers:</p> <ul style="list-style-type: none"> • Egregious Human Rights Violations • Labor law violations 	<p>Humane:</p> <ul style="list-style-type: none"> • Certified: Animal Welfare Approved, American Humane Certified, AWA grass-fed, Biodynamic certified, Global Animal Partnerships step 4&5 (2) • Non-certified Free range, no antibiotics, grass fed, pasture raised. (1) <p>Disqualifiers:</p> <ul style="list-style-type: none"> • Concentrated Animal Feeding Operations • GMO-feed for animals, not grass fed, grass finished, no access to outdoors 	<p>Nutritious:</p> <ul style="list-style-type: none"> • Field to consumer in less than 24 hours (3) • Field to consumer in less than 48 hours (2) • Proper cold storage facility on site (1) <p>Disqualifiers:</p> <ul style="list-style-type: none"> • Ultra-processed foods, ie made with aspartame, BHA, BHT, Caramel coloring, partially or fully hydrogenated oils, Potassium bromate, propyl gallate, rBGH/rBST, Saccharine, Sodium nitrate, Dyes red #3 & #40, yellow #5 & #6
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Sierra Harvest evaluates producers according to the guidelines above, however final procurement decisions will be based on balancing multiple factors and purchasing decisions are made at the discretion of the procurement specialist and Co-Directors.