

## **BGS FOOD PROCUREMENT SUMMARY**

### **Food Service Procurement:**

- 133 and Statehouse Cafes: Healthy Food Guidelines were incorporated into cafeteria contracts for food service at 133 State Street and Statehouse cafés in May of 2015. Please note that BGS contracts for café services at the 133 State Street at the request of the Division of the Blind. The Abbey Group has implemented all standards with State House Cafeteria exceptions that were agreed on between this office, Janet Miller and the Abbey Group: Exceptions to the Healthy Food Standards include whole milk, half and half and one additional fried item.
- The Abbey Group enrolled in the Vermont Harvest of the Month campaign to promote the use of local, seasonal Vermont foods and is promoting marketing materials in support of Harvest of the Month at both locations.
- Recent data analysis revealed that the Abbey Group's procurement of local product during 2014 makes up 30% of total food purchases at the Statehouse Cafe and 19% of total food purchases in the 133 State Street cafeteria.
- All vending (automated vending machines) are managed by the Division of the Blind pursuant to The Randolph-Sheppard Act.

### **State House Cafeteria Contract requires:**

- Contractor shall furnish a variety of nutritious and palatable foods at competitive prices to customers of the cafeteria.
- Contractor shall provide a large variety of ala cart items. Heart healthy choice selections should be available. When possible, Vermont Products are desirable.

### **133 State Street Cafeteria Contract requires:**

- Contractor shall furnish a variety of nutritious and palatable foods at competitive prices to customers of the cafeteria.
- Contractor shall provide a large variety of ala cart items. Heart healthy choice selections shall be incorporated in the weekly menu.
- Contractor shall comply with the State of Vermont buy Local Initiative. See attached link:

[http://tgov.vermont.gov/priorities-initiatives/buy\\_local](http://tgov.vermont.gov/priorities-initiatives/buy_local)

### **Police Academy, Pittsford. Location has already taken steps to provide healthy choices.**

1. Removed the soda machine from the food contractor, emphasis on water, juice, etc.
2. Vending machine has healthy snack options, however there are plans to remove vending all together.

3. Nutrition class during full-time which covers a host of issues about the challenges of maintaining good nutrition while balancing that against shift work, difficulty in normal meal times, etc.
4. Contract for food service requires a nutritionist. The primary purpose is to work with them to maximize nutritional goals against the caloric intake, etc. related to their different programs.
5. Current vendor also posts monthly health notice boards which speak to different issues around nutrition. This is prominently placed in the food line so it can't be missed.
6. Recently, the Academy requested the Chef to start slicing his homemade bread – as many were not doing a good job of monitoring their own portion control.
7. The Chef also works with staff to offer meals with less butter, creams, etc. and a shift more towards steamed vegetables, although this is something being gradually phased-in. For example, the main course at lunch, at least 1-2 times a week, is a Chef Salad or something similar.
8. There is a fruit/yogurt/cottage cheese/etc. bar as an option at breakfast which they are encouraged to partake in rather than have extra eggs, bacon, etc.
9. There is a large salad bar at lunch and dinner, see 8 above.
10. Also as assortment of fruit is available and patrons are allowed/encouraged to have as much fruit as they want.
11. During nighttime practices, they provide the recruits, role players, and instructors with granola bars, etc. (i.e. healthy options)

**Police Academy Contract requires:**

- Contractor is required to have on staff or subcontract with a certified nutritionist who is available to meet with the Executive Director or their designee to discuss unique nutritional needs for certain programs.
- Contractor shall include fruit and/or other healthy snack options for students in between regularly scheduled meals.
- Contractor's District Dietitian shall be available on a timely basis to provide special diet information in accordance with established procedure and also be available at in-service meetings and by phone to answer questions.
- Contractor shall be required to meet quarterly with the Executive Director or their designee, or more often as necessary, to review problems or progress, to set goals, and to establish specific plans of action for implementation.

**Food Replenishment for Correctional Institutions, State Hospital and Woodside Juvenile:**

- Contracts supporting Correctional Institutions, State Hospital and Woodside Juvenile with Reinhart Foodservice (dba Burlington Foodservice) for the food replenishment of the following facilities:

Correctional Facilities (8 locations)

Woodside Juvenile  
Vermont Veterans' Home  
Mental Health – Berlin

- Corrections works with their group of Food Officers, and a dietician, to develop their menus for all their dining facilities. For the past 10+ years they have been working to tailor their menus towards “Heart Healthy” and to also meet special need diets (re: medical & religious). They have removed all pork products off of their menu for religious diets.
- Woodside Juvenile is run by the Department of Education and has to follow the guidelines for USDA in order to keep their funding for this facility. USDA comes in and does the inspections and reviews all menus. This past year Woodside Juvenile had a garden with lots of fresh vegetables. The USDA has given them a calorie intake for age group 13 – 17 years old which is not to be exceeded. They have eliminated salt from their menus. There are no salt shakers on the tables and there is always a bowl of fresh fruit available. This facility has a 12 item salad bar for lunch and supper. Woodside Juvenile, VVH and MH all purchase from the same food supplier (Reinhart). VVH does have a dietitian at their facility once a week and she reviews the menus (regulation), reviews Veteran’s medical charts and adjusts their diets as needed. Menus run on a five-week cycle.
- In addition, Woodside Juvenile staff engaged in a pilot activity in fall 2015 with the Vermont Community Garden Network and the Agency of Agriculture to install a small facility garden that could serve as a workforce development project and source of local food and herbs to be incorporated into facility menus.
- Reinhart Foodservice works with Purchasing and Contracting (P&C) to look for any products produced and/or packed in Vermont. Contractor is encouraged to search out products that can be used in the institutional environment that is produced or packed in Vermont.
- Meat – 3 Contracts – Reinhart, Poultry Product, and Whorles. These products are fresh-no process meat products.
- Eggs – 3 Contracts – Shadow Cross, Maple Meadow, and Reinhart (who get their eggs from Maple Meadow): Shadow Cross covers NWSCF, Chittenden, and Woodside (possibly MH Berlin); Maple Meadow covers MVRFCF, SWSCF, and Southern State; Reinhart covers Northern State, NERCF, CWC and VVH.
- Powdered Milk – GE Government Supply – This contract is only for Vitamin D Fortified powdered milk for the correctional facilities.
- WIC – has specifications on their food products which are regulated by the FDA and the VT Department of Health. They carry Milk, Juice, Cheese, Soy Beverage, Tofu, Brown Rice, Adult Cereal, Infant Cereal, Infant food – fruit, vegetables, and meats, natural peanut butter, legumes, tuna. Beginning in October of 2015 in Bennington, and through April of 2016 in Middlebury, the Vermont WIC program will be moving from home delivery of WIC foods to provide food benefits on an electronic benefits card, or eWIC using new WIC cards. EWIC is another name for

Electronic Benefits Transfer (EBT). The eWIC gives families access to their family's food benefits through WIC's electronic benefits system. They are able to shop throughout the month for all the family's food benefits items at major grocery stores as well as some smaller stores.

- Correctional facilities total food purchases were also tracked for 2014, by the Agency of Agriculture and Office of Purchasing and Contracting, to determine total amount of local food procured by state facilities. The following local food procurement percentages were identified by state correctional facilities:

<b>Facility</b>	<b>Local Percent</b>	<b>Total \$</b>	<b>Local \$</b>
Woodside	10.87%	\$ 81,599.49	\$ 8,869.07
Northern	5.86%	\$ 430,570.05	\$ 25,245.53
Northwest	5.71%	\$ 259,379.46	\$ 14,805.44
Northeast	5.61%	\$ 194,919.83	\$ 10,931.87
Marble Valley	5.34%	\$ 165,256.30	\$ 8,827.16
Southern	4.12%	\$ 400,717.15	\$ 16,492.75
Chittenden	3.69%	\$ 230,070.42	\$ 8,487.36
Veteran's Home	3.14%	\$ 226,318.70	\$ 7,115.57
<b>Total:</b>	<b>5.07%</b>	<b>\$ 1,988,831.40</b>	<b>\$ 100,774.75</b>