Carmarthenshire Catering Services

Local Sustainable Food Strategy

Building Sustainable Development into Food Contracts

Cymgwr Sir Gâr
Carmarthenshire Council
Thinking Together
Planning Together
Doing Together

CARMARTHENSHIRE COMMUNITY STRATEGY

Investment and Innovation...
Regeneration - building resources, creating opportunities and offering support

A Better Place
Feeling Fine
Opening Doors
Investment and Innovation
Feeling Secure

Carmarthenshire Catering Services
Local Sustainable Food Strategy

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Building Sustainable Development into Carmarthenshire County Catering Service Food Contracts

Developed by a Multi Agency/Departmental Partnership between:

- Facilities Management Division
- Nutrition in Schools Team
- Corporate Procurement Unit
- Public Protection Division - Environmental Health
- Regeneration Division
- Sustainable Development Unit
- Head Teachers
- Forum for the Future
- Oxfam Cymru
- School of City and Regional Planning
- Cardiff University
- Farmers Union of Wales
- Fair Trade

Aim:

- To build sustainable development into Carmarthenshire County Catering food contracts

By:

- Developing a Local Sustainable Food Strategy, to promote regeneration within Carmarthenshire by supporting local producers and suppliers

The Local Sustainable Food Strategy for Carmarthenshire Catering Service links into:

Carmarthenshire’s Community and Corporate Strategies 2004 - 2020
Improving the way we live and work

Thinking Together - Planning Together - Doing Together

Vision: Investment and Innovation
Regeneration - building resources, creating opportunities and offering support

Building Blocks:

Put people at the centre of our thinking and through our visions, aims, principles and actions develop a way of working that will support a sustainable society

Vital Principles:

The Long Term View:
Sustainable Development -
the environment, social needs and economic success - thinking of the future when planning for today
What is Sustainable Procurement?

"Sustainable Procurement" is the process in which an organisation buy supplies or services by taking into account:

- the best value for money considerations such as price, quality, availability, functionality, etc.
- the effect on the environment that the product and/or service has over its whole lifecycle
- the effect on issues such as poverty eradication, international equity in the distribution of resources, labour conditions, human rights

(The UN Environment Programme)

Carmarthen County Council has a duty to make the best use of public funds and get the best value from the money it spends:

- It does not mean lowest price
- It means getting the widest possible benefit from where the money is spent and on what

In the case of food provision in Carmarthenshire we believe this means:

- Providing nutritious meals
- Using quality ingredients
- Developing good reliable suppliers
- Minimising process costs
- Looking after the environment and natural resources and avoiding waste
- Contributing to the sustainable development agenda by encouraging local supply chains
- Achieving continuous improvement

Why produce a Local Sustainable Food Strategy?

- To assist in delivering the vision for the people of Carmarthenshire as set out in the Community Plan and Corporate Strategy by supporting regeneration and sustainability
- To support the local economy
- To implement the recommendations of the School Meals Nutrition Strategy
- To promote and facilitate healthy eating in order to improve the nutritional health of Carmarthenshire’s residents
- To reduce waste and promote efficiency
- To consider ethical issues in food procurement (e.g. organics and Fair Trade)
- By requiring suppliers to meet appropriate assurance standards (e.g. red tractor)

Milk
- Appx annual spend £285,000

Meat
- Appx annual spend £150,000
Working within the Rules

Food Procurement in Carmarthenshire

a) Legal context

Food procurement, above a certain specified threshold, must comply with the European Union’s Directive on Procurement:

- Procedures for awarding contracts have to comply with various EU Procurement Directives either:
  1. on the basis of the lowest price compliant tender
  or
  2. the tender that is more economically advantageous to the Council

Option 2 involves the consideration of wider criteria than price alone, e.g. delivery date, running costs, cost effectiveness, quality, aesthetics and functional characteristics, technical issues, etc.

- The latest EU Directive on Procurement is more explicit in its wording as to how social and environmental factors can be used as contract conditions

- Within this framework, Carmarthenshire County Council wishes to encourage sustainable development within the County

b) Value for money

- Procurement in Carmarthenshire’s Catering Service must comply with UK law and public policy on best value

- Carmarthenshire Catering Services food contracts must be able to demonstrate to the National Audit Office/Audit Commission that public sector money is being spent wisely

- The “Wales’ Programme for Improvement” requires that the catering service demonstrates continuous improvement
c) **Sustainable Development**

- In 2000, the National Assembly for Wales established its own Sustainable Development scheme, which has recently been updated, "Starting to Live Differently".

- Taking into account the wider objectives of sustainability presents challenges to public sector procurement that require innovative approaches.

- Environmental criteria can now be used as part of the assessment of what constitutes the "most economically advantageous tender" however some conditions do apply (see "Food For Thought 2004" Welsh Local Procurement Initiative).

**Welsh Procurement Initiative (Wales Assembly Government)**

**"Food for Thought"**

Carmarthenshire County Council has been working closely with the Wales Procurement Initiative Team (WPIT) to develop a new approach to public sector food procurement which is contained in a Procurement Guidance document entitled "Food for Thought: A new approach to public sector food procurement". This guidance document suggests an approach that maximises the development of local supply chains where appropriate and encourages whole life costing to identify best value for money.

d) **Public Health and Safety**

- We have a duty to minimise any safety risks to our recipients.

- There are many legislative requirements relating to food provision, safety, quality, labelling and composition including the Food Safety Act 1990 (summary is contained in the Food Standards Agency’s "Food Law Guide September 2002").

- Suppliers are expected to have an adequate Hazard Analysis and Critical Control Point System (HACCP) - This affects the supply, preparation, packaging, storing and distribution of food.

- Carmarthenshire’s Public Protection Division are responsible for auditing all types of businesses in the food industry and audits are undertaken by Trading Standards and Environmental Health Officers.

Public Sector in Wales spend £60m on food annually.
About Carmarthenshire Catering Service

Food purchased by Carmarthenshire’s Catering Service is used to deliver the following services:

- School meals service
  - Primary, Special and Secondary Schools
- Social care catering
  - Residential Homes
  - Luncheon Clubs
  - Day Centres
  - Social Activity Centres
  - Meals on Wheels
- Staff and special function catering
- Free Primary School Breakfast Scheme
- Milk for under 5’s and Key Stage 1 pupils
- School Fruit Tuck Shops

Over 25,000 daily meals produced and served in over 190 establishments
“Balance of Good Health” chart to illustrate the proportion of different food groups as part of our current menus:

- **Fruit and Vegetables**: 33%
- **Bread, other cereals and potatoes**: 33%
- **Meat, fish and alternatives**: 12%
- **Foods containing fat**: 15%
- **Foods containing sugar**: 7%
- **Milk and dairy foods**:

The Carmarthenshire Local Sustainable Food Strategy links to the School Meals Nutrition Strategy and is available on www.carmarthenshire.gov.uk (follow Local Services/Education/School Meals).
Sustainable Procurement Charter

We will:

- Adopt “Food for Thought” as the guiding principle for the procurement of food in Carmarthenshire by

- Provide nutritious meals and promoting health and well-being whilst using quality ingredients in line with the Carmarthenshire Nutrition Strategy

- Develop positive relationships with all suppliers.

- Look after the environment and natural resources whilst avoiding waste

- Achieve continuous improvement in the catering service across all levels

- Adopt ethical procurement policies in food procurement including Organic and Fair Trade produce where appropriate

- Exclude Genetically Modified Foods and ingredients from food produce supplied by the Authority’s suppliers

- Package all food contracts and ensure that we are not discriminating against small and/or new business

- Ensure that the Facilities Management Division work with the Corporate Procurement Team to develop contract documentation for the forthcoming food contracts that better reflect the “new approach” whilst delivering “Best Value” for the Council and pursuing sustainable development objectives.

- Ensure that the Carmarthenshire Local Food Strategy is applied to all catering service contracts let by the Council

- The development of new food specifications will consider
  - Nutritional content
  - Fresh food
  - Shelf life
  - Traceability
  - Packaging
  - Organic/Fair Trade produce
  - Delivery groups
  - PGI (Protected Geographical Indications) status
• Tolerances
• Account management - response times
• Contribution to Sustainable Development
• Set reasonable requirements, freshness and taste, etc
• Added value services e.g. menu development; advertising and promotion, etc.
• Facilitate the inclusion by large contract holders of smaller growers and producers as second and third tier suppliers
• Promote the use of lots’ during the tendering process, where this is consistent with value for money, to allow small and medium enterprises to bid for parts of supply contracts. This enables both small and large suppliers to compete on equal terms. Suppliers can bid for some or all lots
• Tender more frequently for smaller quantities and establishing more flexible specifications where this takes account of EC aggregation rules and is consistent with value for money and public expenditure requirements
• Promote community development

• **Ensure** that we treat all producers and suppliers in a fair and equitable manner

• **Provide sufficient information to potential suppliers**

  By delivering a “Briefing Day” to existing and new potential suppliers on the Council’s aims, expectations and policies e.g. the Community Strategy, School Meals Nutrition Strategy, Customer Care Strategy, the Welsh Language Scheme, Sustainable Development Strategy, Environmental Policy to include Social Issues and the Waste Strategy. This may include a requirement to conserve energy, promote biodiversity, use agricultural practices that are less reliant on fossil fuels and agri-chemicals, support animal welfare, minimise packaging, use energy efficient appliances, recycle oil, plastics, cans, glass and generally consider the long term environmental impact.

• **Support and advise suppliers and producers (if required) on completing tender documentation**

  Via the Council’s web-site (www.carmarthenshire.gov.uk)

  Through “Meet the Buyer” days

  Through Procurement Surgeries
• Expect specifications to include linkages with the school curriculum by bringing teaching to life through integrating nutrition in the classroom with positive and practical examples

• Demand that appropriate attention is paid to Food Safety and Hygiene Regulations and traceability issues by:-

  Ensuring a safe and hygienic working environment and high social and animal welfare with training for all employees involved in the food chain;

  Introducing healthier products and improved catering practices by promoting the use of fresh ingredients in food production e.g. reducing the availability of fatty and sugary snacks and drinks and using food that are in season;

  Ensuring that HACCP (Hazard Analysis and Critical Control Points) Systems are in place by suppliers/ producers for full traceability;

• Inform and encourage 1st tier suppliers to contribute to, and to support, the corporate aims of the Council through their supplier management strategies. Also encourage local 2nd tier suppliers to provide goods and services to 1st tier suppliers where appropriate.

• Submit an Objective 1 bid to facilitate the development of a project designed to help local SMEs to successfully compete with large companies for the opportunity to provide products and services to Carmarthenshire County Council.

• Develop an Improvement Action Plan to implement the Strategy and to monitor progress against target implementation dates

• Monitor successful suppliers and producers on a regular basis in order to ensure compliance with contract specifications

• Adopt the “Whole Life Cost” criteria in the evaluation of food contracts

• Use the Sustainable Integration Tool to monitor the strategy against the themes of the Community Strategy

• Monitor and measure performance by developing relevant performance indicators and analysing their outcomes