TORONTO

STAFF REPORT
ACTION REQUIRED

Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

Date:	May 1, 2008
To:	Government Management Committee
From:	Richard Butts, Deputy City Manager
Wards:	All
Reference Number:	P:\2008\Cluster B\TEO\GM08004

SUMMARY

In July 2007, Council unanimously adopted the *Climate Change, Clean Air and Sustainable Energy Action Plan*, the "Climate Change Action Plan". Included in that plan are directions to take action to promote the production and consumption of locally grown food, including a review of the City's own food procurement policy. This report offers recommendations for establishing and implementing a local and sustainable food procurement policy for all City operations.

With respect to local and sustainable food, "local" is being defined as food that is grown in the GTA, Greenbelt, and other regions in Ontario, "sustainable" is food produced by farmers who are utilizing food production and processing processes that are environmentally and socially responsible and which will guarantee the lands will be viable for agricultural production for future generations. "Food" includes fruits, vegetables, meats, poultry, dairy products, eggs, fish and seafood, grains, legumes, nuts, seed, beverages, oils, fats and sweeteners, as well as foods made from a combination of these ingredients.

There is well documented evidence that there is significant greenhouse gas and smog causing emissions associated with the growing, transportation, processing, packaging, and storage and preparation of food. One study in the United States found that of the energy used in the food system, 36% is for production, 24% for transportation and 40% for processing and packaging. In order to achieve the greenhouse gas emission reduction targets of the Climate Change Action Plan, action must be taken on all sources of emissions. A shift in consumption to food that is grown locally and in a sustainable manner will help reduce the emissions associated with food transportation and production.

RECOMMENDATIONS

Deputy City Manager, Richard Butts recommends that:

1. City Council adopt the Local and Sustainable Food Procurement Policy as presented in Appendix A of this report, which establishes that it is the policy of City Council to progressively increase the percentage of food being served at City owned facilities or purchased for City operations from local farms and food that is grown in a sustainable manner; and

subject to the adoption of Recommendation Number One, it is further recommended that:

2. the Director of the Toronto Environment Office, the Director of Purchasing and Materials Management and the Division Heads of the five City Divisions (Children Services, Homes for the Aged, Facilities & Real Estate, Parks, Forestry & Recreation and Shelter, Support and Housing Administration) that have the greatest role in implementing this policy provide in May 2009 a report that: 1) establishes a benchmark as to what products currently being consumed are produced locally; 2) establishes annual targets for each Division for the purchase of locally produced and certified local and sustainable food; and 3) identifies estimated financial and operational implications;

3. the Division Heads of the five City Divisions (Children Services, Homes for the Aged, Facilities & Real Estate, Parks, Forestry & Recreation and Shelter, Support and Housing Administration) that have the greatest role in implementing this policy include in their 2009 operating budget submissions, requests for funds to support implementation of the Local and Sustainable Food Procurement Policy;

4. the Local and Sustainable Food Procurement Policy be applied on a go forward basis for upcoming RFPs and RFQs for food related procurement and that for existing contracts staff enter into discussions with the vendors to determine where and how the policy could be implemented within the context of existing contracts;

5. the Province of Ontario be requested to partner with the City of Toronto in this effort and provide funding to help address any increases in operating costs that may occur in City operations that receive significant funds from the Province through implementation of this policy;

6. the Director of the Toronto Environment Office on behalf of the City of Toronto be authorized, at no financial cost to the City, to enter into for a two-year period a Memorandum of Understanding with the non-profit organization Local Food Plus, in a form and content satisfactory to the City Solicitor, for the purpose of engaging Local Food Plus in assisting the City in identifying food and products that are local and sustainable;

7. the Director of the Toronto Environment Office, with the assistance of the City Manager's Office, initiate work with the appropriate City's Agencies, Boards,

Commissions and Corporations to develop a similar policy for their operations and report to the Executive Committee on this work in 2009;

8. the Director of the Toronto Environment Office be authorized to allocate funds up to $100,000 in 2008 from the approved operating budget for the Live Green Toronto program to assist City Divisions in meeting any cost increases associated with implementation of the Local and Sustainable Food Procurement Policy in 2008; and

9. the Budget Committee be requested to support potential operating budget increases that may be required to accommodate implementation of the Local and Sustainable Food Procurement Policy in subsequent years.

Financial Impact

In order to estimate the financial implications of adopting a local and sustainable food procurement policy, staff have drawn from the experience of the University of Toronto (U of T) which adopted a 10% local and sustainable procurement policy in 2006. The University found, on average, a 15% increase in the cost for procurement of food that is local and sustainable. This increase was only experienced on the percentage of the budget allocated to the purchase of local and sustainable food.

The U of T in its procurement policy set a target that 10% of the food would be certified as local and sustainable and they interpreted this as 10% of the food budget should be spent on these purchases. For example, if the total food budget was $1 million, then $100,000 should be allocated for local and sustainable food purchases. The average 15% cost increase would be on that $100,000, representing a $15,000 increase in the food budget.

If the City of Toronto were to follow a similar approach for its current $11 million annual food budget it would result in an increase of $165,000 in the required operating budget (10% of $11 million equals $1.1 million times 15% equals $165,000).

The U of T example provides an indication of what might be the financial implications. However, City Operations are very different in terms of client groups, the amount of food being prepared on-site and food preparation operations. As the City gets more experience in implementing a local and sustainable food procurement policy it will be able to more accurately identify and quantify probable cost changes.

Estimating what the financial implications might be on contracts with vendors operating food concessions out of City facilities is also difficult at this time. There is a possibility that it may result in less revenue being generated for the City from these contracts because the vendor may have increased operating costs.

To address potential cost pressures in 2008, it is recommended that an amount up to a maximum of $100,000 be allocated from the approved 2008 operating budget of the Toronto Environment Office for the Live Green Toronto program. This money would

only be accessed to support any identified cost increases associated with the implementation of the local food procurement policy in 2008.

For 2009 and beyond the financial implications of implementing the Local and Sustainable Food Procurement policy should be identified and integrated into the operating budget submissions of the engaged Divisions and appropriate City Agencies, Boards and Commissions. The budget submissions should clearly articulate what is the local and sustainable food objective and the estimated cost comparison to alternative purchases.

The Deputy City Manager and Chief Financial Officer has reviewed this report and agrees with the financial impact information.

DECISION HISTORY

In 2001, the City of Toronto adopted unanimously the *Toronto Food Charter*, a proclamation stating City Council's commitment to food security and that every Toronto resident should have "access to an adequate supply of nutritious, affordable and culturally acceptable food". Included in the Toronto Food Charter is also a commitment to "adopt food purchasing practices that serve as a model of health, social and environmental responsibility" (http://www.toronto.ca/food_hunger/pdf/food_charter.pdf).

At its meeting of July 16 – 19, 2007, Council unanimously adopted the Climate Change, Clean Air & Sustainable Energy Action Plan: Moving from Framework to Action - http://www.toronto.ca/legdocs/mmis/2007/cc/decisions/2007-07-16-cc11-dd.pdf. Included in that Action Plan was Recommendation 5d:

- "to establish an Enviro-Food Working Group to develop and implement actions to promote local food production, **review City procurement policies**, increase community gardens and identify ways to remove barriers to the expansion of local markets that sell locally produced food."

In addition, the Executive Committee referred the following motions of the Parks and Environment Committee for the consideration of the Deputy City Manager, Richard Butts:

- "immediately review upcoming food service contracts with the intent of a minimum of 10% locally grown food purchase."; and

- "the Enviro-Food Working Group immediately begin to develop a plan with Children's Services for including locally grown food in all City-owned daycare centres."

More recently, the Parks and Environment Committee at its meeting of November 28, 2007 adopted the following motion:

- "the General Manager, Shelter, Support and Housing Administration, advise the Director of Purchasing and Materials Management to not exercise the option years for the contract on Supply and Delivery of Meat and Cooler Products to various Hostels, in order to allow for a change in specifications that would require 10% of goods to be produced locally; and request a new Request for Quotation be issued to the marketplace through to the appropriate Committee of Council."

This report responds to the recommendations and motions associated with the development and implementation of a local food procurement policy for City operations.

ISSUE BACKGROUND

Food, Climate Change and Clean Air

There are significant environmental effects associated with the growing of food, the processing and packaging of food, transportation, preparation and disposal. From a climate change perspective, there is large use of petroleum in the production of fertilizers and pesticides, the machinery used in food production and processing and in transporting food around the world. This in turn generates greenhouse gas emissions and also contributes significantly to air pollution and the associated health problems.

In addition to climate change, there are a number of other reasons for being concerned about our food systems. The Metcalf Foundation recently published a discussion paper, "*Food Connects Us All: Sustainable Local Food in Southern Ontario*", which outlines the major economic, environmental and health factors of concern (http://www.metcalffoundation.com). These include:

- climate change and greenhouse gas emissions associated with food transportation and production;
- harmful effects of agricultural chemicals, in particular pesticides and fertilizers;
- the long term effects of large scale monocultures; and
- increased reliance on imported food and food security issues related to breaks in the food chain due to emergencies or natural disasters.

Additional studies of interest are:

- a study by the Region of Waterloo Public Health (2005) on the generation of greenhouse gases due to food imports that traveled an average distance of 4,500 kilometers (http://chd.region.waterloo.on.ca/web/health.nsf/4f4813c75e78d71385256e5a0057f5e1/54ed787f44aca44c852571410056aeb0!OpenDocument);

- a 2006 Ipsos Reid survey on the perceived benefits of locally grown food (http://www.ipsos-na.com/news/pressrelease.cfm?id=3298);

- The Friends of the Greenbelt Foundation listing of restaurants in Toronto and area which contain an 'eat local' menu (www.ourgreenbelt.ca); and

- a U.S. food study that identifies that transportation represented 24%, agricultural production 36% and processing and packaging 40% of the energy use and associated emissions (http://attra.ncat.org/new_pubs/attra-pub/PDF?foodmiles.pdf?id-other).

COMMENTS

In September 2007, the Toronto Environment Office initiated work on reviewing the City's food procurement practices. An inter-divisional work group was organized involving staff from all the City Divisions that would have the greatest responsibility for implementing a local food procurement policy. Those divisions are: Children Services; Facilities and Real Estate; Homes for the Aged; Parks, Forestry and Recreation; and Shelter, Support and Housing Administration. In addition, staff from Legal Services; Purchasing and Materials Management; and Toronto Public Health (from both the Healthy Living Section and the Toronto Food Policy Council) were engaged in the project.

The work group met with staff from U of T which is the first major institution in Toronto to adopt a local and sustainable food procurement policy. The work group also met with staff from Local Food Plus, which is a local non-profit organization that certifies local farmer and food processors as providing products being grown locally and in a sustainable manner.

In addition, staff also met with representatives of the GTA Agricultural Action Committee and held a consultation session attended by the following organizations: the Greenbelt Foundation; the Toronto Food Policy Council; and the Toronto Environmental Alliance. An information session was also held with representatives of the companies that currently hold food supply contracts with the City.

1) Current Food Procurement Practices for City Operations

There are three City Divisions, (Children's Services, Homes for the Aged, and Shelter, Support and Housing Administration) which make the majority of the City's food purchases. These three divisions spend approximately $11 million a year on purchasing food to feed approximately 7,000 people per day. A summary of their respective food budgets and current business practices is presented in Appendix B to this report.

Identifying how much food is currently being purchased that is produced locally is extremely difficult to determine. Discussions with key staff do suggest that food produced in Ontario is included but how much and how often is difficult to determine because no systems exist today for tracking where the food being purchased was produced.

A percentage of food currently being purchased is probably produced within Ontario because of the way the Federal and Provincial Governments regulate milk, eggs and other poultry products. Through quotas and trade agreements the Federal Government has essentially guaranteed a price and market for producers of these products. Therefore a

majority of these products being purchased are produced in Canada and given the nature of the product most likely from nearby sources. One study estimated that about 10% to 15% of all Ontario food production is for direct consumption in Ontario (http://www.metcalffoundation.com).

Whether these products are being produced in a sustainable manner is also very difficult to determine because it is not something that has been tracked.

2) Restaurant, Café and Snack Bar Contracts and Other Food Operations

2a) Food Concessions

In addition to the direct purchase of food, the City leases space in City Hall, Metro Hall, the Civic Centres, other office buildings, Community and Recreation Centres, Indoor Arenas and other sites to operators of restaurants, cafes, snack bars and other food concessions. These leases are primarily managed by the Facilities and Real Estate (F&RE) and the Parks, Forestry and Recreation (PF&R) Divisions. Currently PF&R leases space to six restaurants/cafes as well as 57 snack bars while F&RE has leases at seven locations.

None of these existing contracts include specific requirements to provide a certain percentage of the food from local and sustainable sources.

2b) Other Food Related Operations

In addition to its direct operations, many of the City's Agencies, Boards and Commissions lease space to operators of food concessions. The two largest operations are the Toronto Zoo and Exhibition Place. Discussions with staff at Exhibition Place and their current food vendors have started and there is an interest in increasing the supply of local and sustainable food being used because they are seeing increased demand for this from their clients. Staff will continue to work with the staff at Exhibition Place and other Agencies, Boards and Commissions and report back to Council on how to integrate a local and sustainable food procurement policy into their operations in 2009.

Other City operations related to food include contracts for vending/snack machines, operation of the St. Lawrence Market, organization of farmer's markets on City owned space, permitting of street food vendors, licensing and permitting of park vendors and support of student nutrition programs in 500 Toronto schools and community sites.

3) Policy Definition and Implementation Issues

3a) Why Local and Sustainable?

There are significant greenhouse gas emissions associated with both the food transportation and the food production and processing processes. In some cases food which is produced in a sustainable manner but travels a long distance may produce lower

greenhouse gas emissions than foods which are produced locally but in an unsustainable manner. Since the goal of this procurement policy is to utilize the City's procurement powers to reduce greenhouse gas and smog causing emissions, it is important that it address both production and transportation issues.

3b) How to define local and sustainable?

The definition of local is food that is grown in the Greater Toronto Area (GTA), the Greenbelt and other regions of Ontario.

Sustainable means utilizing food production and processing processes that are environmentally and socially responsible and which will guarantee the lands will be viable for agricultural production for future generations. This means being able to show that production processes are reducing and minimizing greenhouse gas and smog causing emissions; that the processes are financially viable over the long term for all stakeholders; and production processes that keep pesticide and fertilizer usage to a minimum.

3c) Guaranteeing the food being purchased is grown locally and in a sustainable manner – Local Food Plus

Because the local food movement is relatively young, there is no established Provincial, National or International process or bodies to certify which foods are grown locally and in a sustainable manner. However, in Toronto there is a local non-profit organization Local Food Plus (LFP) which provides independent third party certification that farmers and food processors are utilizing sustainable production practices and are local. A growing number of restaurants, grocers and institutions are purchasing, providing and promoting food that has been certified by LFP as being grown locally and in a sustainable manner (http://www.localfoodplus.ca/).

To be certified as sustainable LFP requires local farmers and processors to agree to:

1. Employ sustainable production systems that conserve soil and water while displacing harmful synthetic pesticides and fertilizers;
2. Avoid the use of hormones, antibiotics and genetic engineering;
3. Protect and enhance wildlife habitat and biodiversity on working farm landscapes;
4. Provide safe and fair working conditions for on-farm labour;
5. Provide healthy and humane care for livestock; and
6. Reduce food-related energy consumption and greenhouse gas emissions through energy conservation, recycling, minimal packaging, and local sales.

LFP and organic certification are not the same. Unlike organic certification, LFP requires farmers and processors to sell locally in order to certify their products. In addition, LFP certifies producers for labour practices, animal welfare, biodiversity, and energy use. LFP certification is achievable for "conventional" farmers and processors who employ sustainable production systems such as Integrated Pest Management, that are not acceptable for organic certification. LFP works with and certifies organic farmers who also desire LFP certification in order to recognize their additional social and

environmental practices, as well as conventional farmers who employ sustainable production systems that meet LFP standards.

LFP is a not for profit corporation that receives no fees from those purchasing food and currently charges only a nominal fee to farmers and food processors to be certified. While there is no independent body to evaluate LFP's certification process, the certification process was developed by researchers at York University. The LFP staff who conduct the farm audits are also certified for inspecting operations to meet the requirements of organic production. As currently organized and funded, LFP does not derive any financial gain from certifying farmers and processors and promoting the purchase of LFP certified food products.

Utilizing the LFP certification as the method of identifying foods as being local and sustainable is advantageous to the City in that a separate process is not required to source and verify food products as being local and sustainable. There is no financial charge to the City as a purchaser, for the LFP certification process. In addition, LFP is willing to work with the City in helping identify suppliers who are willing to become certified and meet the City's purchasing needs.

While LFP certification process is currently the only known local and sustainable certification process in Ontario, the possibility exists that a supplier(s) may come forward that can substantiate that their products meet the definition of local and sustainable.

This report recommends that the City enter into a two-year memorandum of understanding with LFP to govern the relationship between the City and LFP, the role of LFP in helping identifying food products that are local and sustainable and the utilization of trade-marks and promotions.

LFP would not be the supplier, nor would it negotiate any contracts on behalf of the potential suppliers or the City. With the knowledge of the City's business needs it would seek to develop suppliers and make suggestions to the City on alternative business practices. LFP would be a facilitator.

3d) Potential Cost Increases

Determining exactly what might be the cost increases associated with a local and sustainable food procurement policy is difficult. There are a number of factors ranging from the type and volume of food being purchased, the season, changes in the global economy and the business processes followed by the supplier and operator.

As discussed earlier in the Financial Implications section of this report the only benchmark that exists are the experiences of the University of Toronto, which has implemented a 10% local and sustainable food procurement policy. If the City of Toronto were to adopt a similar policy an increase of $165,000 would be required in the annual operating budget.

While the experiences of the U of T give an indication of what might be the budget impact their food operations are very different from the City's food operations. Food

operations at U of T have a different client group, a greater percentage of the food is prepared on-site, there is a significantly larger use of fresh produce and larger volumes of food being served in the student resident cafeterias.

The City will probably see cost increases, greater then those experienced by U of T because there is less on-site food preparation at the City meaning potentially increased labour costs. Therefore, it is proposed each Division be given the time to evaluate its business practices and develop an approach that meets the policy goal in balance with existing financial resources. This is particularly important to those City Divisions where the funding formulas and agreements with the Province of Ontario may limit available financial resources.

To help address potential cost increases in 2008 and to pilot and test potential products, it is recommended that an amount up to a maximum of $100,000 be allocated in 2008 from the approved operating budget of the Toronto Environment Office for the Live Green Toronto program. This money would only be accessed to support any identified cost increases associated with the implementation of the local food procurement policy.

For existing contracts, such as the Meat and Cooler products contract with the Shelter, Support and Housing Administration Division, staff will initiate discussions with vendors on where and how they can make changes to accommodate the direction of the Local Food Procurement policy.

For 2009 and beyond, the financial implications of implementing the local food procurement policy should be identified and integrated into the operating budget submissions of the Divisions. The budget submissions should clearly articulate what is the local and sustainable food objective and the estimated cost comparison to alternative purchases.

The three City Divisions which purchase food to serve to their clients are funded significantly by the Province of Ontario. Successful implementation of a local food procurement policy in these operations will require the involvement of the Province. The proposed local food procurement policy supports a number of key Provincial objectives, in particular those associated with climate change, air quality, protecting the Greenbelt and supporting the economic viability of Ontario farmers.

As noted in the Financial Implications section of this report, Divisions will include the cost implications of proposed targets in 2009 and future year operating budgets. Those Divisions with cost sharing arrangements with the Province will include any proposed cost increases in their submissions to the Province. Through the budget submissions and the annual progress report, any service implications of increased costs that are not funded will be identified for consideration by Council.

3e) Business Practices

Another major challenge that may be faced with implementation of a local food procurement policy is that it may necessitate changes in business practices and operating

procedures. In Children's Services and Homes for the Aged in particular the majority of the food being purchased is processed and ready to serve. It may be difficult for companies bidding on these contracts to find sources that can guarantee the food is produced locally and in a sustainable manner.

Implementing the local and sustainable food procurement policy may require a change in business processes, which may necessitate an increase in labour costs.

At its meeting of March 31 and April 1, 2008 City Council endorsed the request of the Toronto Environment Office to establish in 2008 a three year temporary Business Analyst position which, with the assistance of LFP, will be focused on working with relevant City Divisions, suppliers and contractors on developing appropriate business processes to implement this policy.

As business process changes and the potential financial implications of implementing those changes are identified, these will be integrated into the operating budget submissions of the Divisions. The budget submissions will identify the business process change, the rationale for the change and estimated financial costs.

3f) Ensuring Supply can Meet the Demand

While Local Food Plus is increasing the number of certified farmers and food processors, it is still a small number of suppliers. Therefore, while the goal is to increase the supply of local and sustainable food utilized in City operations, it is expected that in the short term City operations will increase the supply of locally produced food and in the longer term increase the volume of local and sustainable food.

Ensuring there is an ample supply of food to meet daily operational needs is especially critical where the City purchases food to feed clients. The clients of Children's Services, Homes for the Aged and Hostel Services are amongst the most vulnerable and implementation of the proposed local and sustainable procurement policy should not compromise the ability of the City to meet client needs.

To allow for situations when locally produced or certified local and sustainable food products can not be found to meet operational needs, food procurement contracts will include contingencies that allow for products that are not defined as local and sustainable when it can be demonstrated that supply was not there to meet requirements.

3g) Food Concessions

As mentioned earlier, the City through its Facilities and Real Estate and Parks, Forestry and Recreation Divisions leases space in City buildings to the operators of food concessions. There are a number of leases/contracts ending in 2008 or 2009 and RFPs will be prepared for these operations. The local food procurement policy should apply to these operations also and with onus on the operators to redefine their business practices to accommodate the policy.

3h) Setting a Target

Because of the uncertainty around what can be purchased and how business practices will need to change, it is not recommended that a specific target be set for how much food will be purchased that is local and sustainable at this time. Rather it is proposed that the City articulate that its goal is to increase the amount of food it purchases from local and sustainable sources.

As the affected City Divisions, with the assistance of the Business Analyst and LFP, identify opportunities, costs and required changes it is recommended that each Division establish minimum thresholds and short term targets that are appropriate to each business unit's situation. This would allow staff the flexibility to initially focus its efforts in areas where changes can be made relatively quickly and at a reasonable cost before moving into the potentially more difficult changes required to significantly increase the volume of local and sustainable food.

Initially it is expected that given that the supply of food certified by LFP as local and sustainable is still relatively small, initial short term targets may focus on just increasing the supply of locally produced food, with longer term targets looking to increase the supply of local and sustainable.

Once that work is done, each Division will set appropriate targets which will be reported to City Council as part of a report to be prepared for May 2009.

3i) Trade Agreements and Legal Implications

Establishing a local food procurement policy does have implications for inter-provincial trade issues and the policy could be interpreted as discriminatory in relation to the Agreement on Internal Trade, the Discriminatory Business Practices Act, and the Competition Act.

This policy is being developed and recommended for environmental and health reasons and the goal is to reduce the greenhouse gas and smog causing emissions associated with the food transportation and production processes. The policy is not being in put place to reduce competition. The potential for a challenge does exist but the City should be able, as it did with the Pesticide Bylaw, to show that it has the right to adopt a policy of this type because of the environmental and health issues of concern.

4) Monitoring Implementation

The Toronto Environment Office and the Purchasing and Materials Management Divisions and the five City Divisions with the greatest responsibility for implementing the policy will monitor implementation and when required make recommendations to City Council on required policy changes and implementation approaches.

5) Conclusion

City Council has established very aggressive greenhouse gas and smog causing emission reduction targets. Achieving these targets means addressing all sources of emissions, of which food production, transportation, processing and packaging is a significant source.

With a Local and Sustainable Food Procurement Policy that applies to City operations that purchase food for their clients and which lease space for food concessions, the City will be taking action and setting an example for other public agencies and governments. Implementation of this policy does come with financial and business processes implications and these must be managed and considered.

Therefore the proposed policy:

- establishes the City's commitment to increasing the use and provision of local and sustainable food in City operations and City owned space leased to operators of food concessions;

- places an emphasis on the procurement of food grown locally and in a sustainable manner, but provides a default policy in favour of locally grown food where food grown in a sustainable manner is limited;

- provides flexibility for the business units providing meals to clients to determine the best ways to work towards this goal, recognizing the necessity to provide continuity in the supply-chain to provide on-going daily services to over 7,000 clients; and

- sets a May 2009 reporting date for the establishment of local and sustainable food procurement targets and identification of associated financial implications.

To assist City business units in the short-term, it is proposed that:

- the Toronto Environment Office re-allocate a sum of $100,000 from the approved 2008 Operating Budget for the Live Green Toronto program to assist in addressing any cost issues in 2008; and

- the City establish a partnership with Local Food Plus through a two-year memorandum of understanding (MOU), to assist in the identification of food sources that are local and sustainable.

Outside of the City's direct operations, a number of the City's Agencies, Boards and Commissions (ABCs) also have large food concessions. The Toronto Environment Office will work with the City Manager's Office to identify and work with the ABCs where a local and sustainable food policy may be appropriate and report back to Council on this work in 2009.

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Richard Butts, Deputy City Manager

ATTACHMENTS

Appendix A: Local and Sustainable Food Procurement Policy.
Appendix B: Summary of Existing Food Procurement Operations: Children's Services, Homes for the Aged and Shelter, Support and Housing Administration.

APPENDIX A

LOCAL AND SUSTAINABLE FOOD PROCUREMENT POLICY
Adopted by City Council: --, 2008 (see ----)

Purpose:
To reduce greenhouse gas and smog causing emissions by increasing the production, awareness and purchase of food that is grown locally and in a sustainable manner.

Policy:
All City Divisions engaged in the purchase of food for operational needs or engaged in leasing City owned space to operators of food concessions will ensure appropriate specifications are included that requires and increases the volume of food or categories of food purchased or sold be produced locally and in a sustainable manner.

In cases where supplies of local and sustainable food is limited, the default policy will be to ensure appropriate specifications are included that requires and increases the volume of food or categories of food purchased or sold be produced locally.

Definitions:
Local is defined as food that is grown in the GTA, Greenbelt, and other regions in Ontario.

Sustainable is defined as food production processes that are environmentally and socially responsible and which will guarantee the lands will be viable for agricultural production for future generations and which:

- Reduce food-related energy consumption and greenhouse gas emissions through energy conservation, recycling, minimal packaging, and local sales;
- Employ sustainable production systems that conserve soil and water while displacing harmful synthetic pesticides and fertilizers;
- Avoid the use of hormones, antibiotics and genetic engineering;
- Provide safe and fair working conditions for on-farm labour; and
- Provide healthy and humane care for livestock.

Procedure:
All RFPs, RFQs and tenders to provide food for City operations or for leasing of City owned space to operators of food concessions will include language that indicates that it is the policy of Council to increase the volume of food that is grown locally and in a sustainable manner. Each Division issuing purchasing documents will, according to their situation and business needs, define specific criteria and targets that must be addressed by potential vendors and which will be used in evaluating successful proponents.

The purchasing documents should require vendors to:

1) indicate how they can meet the policy objective and defined criteria;
2) the expected costs in comparison to items which may not be produced locally or certified as local and sustainable; and

3) report at least once a year or more on the origins of the food purchased to meet the City's requirements as outlined in the purchasing documents.

To reduce the effort required by the City to verify that the food being supplied is local and sustainable, the purchasing documents should require that the vendors identify what third party certification process they will use to provide evidence that the food is local and sustainable. Currently that will probably require utilizing food from producers and processors certified by Local Food Plus but the possibility exists that other alternative methods may emerge. The purchasing documents will indicate what is expected in terms of tracking, monitoring and reporting by the vendor to provide evidence that the products being supplied and provided meet the objectives and criteria as outlined in the purchasing documents.

Exemptions:
City operations that will be outside the scope of the local and sustainable food procurement policy due to the nature of the operations or the already inherently high local food content include, farmers' markets, licensing and permitting of street food vendors, vending/snack machines, licensing and permitting of park vendors and operation of the St. Lawrence Market and similar facilities.

Monitoring:
The Toronto Environment Office, the Purchasing and Materials Management Division and the City Divisions (Children Services, Homes for the Aged, Facilities & Real Estate, Parks, Forestry & Recreation and Shelter, Support and Housing Administration) directly responsible for implementing this policy will review implementation of this policy and report accordingly to City Council on status.

APPENDIX B.

Summary of Existing Food Procurement Operations: Children's Services, Homes for the Aged and Shelter, Support and Housing Administration.

Children's Services

- Annual food budget of $2.2 million for 57 directly operated child care centres, providing lunches and snacks to approximately 2,900 children daily.
- In addition, through purchase of service agreements with 700 privately operated child care centres providing subsidized spaces for approximately 24,000 children, Children's Services, as part of these contracts, provides an estimated $23.5 million a year to these centres for food purchases.
- Two different types of food service contracts are in place for the 57 directly operated child care centres:
    - Catered – an external caterer and internal operations from Homes for the Aged and Hostels provides the food ready-to-eat. There is no preparation done on-site.
    - Food prepared on-site - a prepared food system is used where many of the food items are purchased cooked, ready-to-assemble and heat and serve. A limited amount of in-house preparation and production occurs.

Homes for the Aged

- Annual food budget is $6.8 million for ten long-term care homes providing over 2,600 residents three meals per day , snacks and nutritional supplements in addition to meals prepared and served for cafeterias, Meals on Wheel programs, Adult Day Program clients, supportive housing and Children's Day Cares.
- Currently the funding formula with the Province of Ontario provides $7 a day per resident for all meals, snacks and supplements. In addition, there are many Ministry standards around menu planning and the offering of variety to residents. Menus must meet standards around Canada's Food Guide and have nutrient analysis meeting the Dietary reference intakes established by Health Canada and be approved by Resident's Councils, Registered Dietitians and the Ministry of Health and Long Term Care (MOHLTC).
- Each of the Homes have large fully operational kitchens. Some of the food being purchased is ready-to-serve but the large majority requires varying degrees of food preparation. It is important to note though that there is a minimum of staffing hours available for food preparation.
- Fresh produce is served seasonally but canned and frozen fruits and vegetables are generally served.
- Currently the Food and Nutrition departments for Homes for the Aged receive their food supplies from five different vendors.
- Infection control is a mandatory requirement in Homes for the Aged, and food suppliers must assure that they operate in a manner that satisfies Hazard Analysis Critical Control Point (HACCP) principles.

Shelter, Support and Housing Administration

- Annual food budget is over $2 million for seven City-operated shelters providing meal service.
- Food service is provided to a wide diversity of clients including infants, children and adults.
- On average 1,000 people are provided with three meals per day, as well as snacks. Bag lunches are provided.
- Food preparation takes place at each of the shelter locations and menus are designed according to Canada's Food Guide; to meet the Food Safety and Nutrition Standards within the Toronto Shelter Standards; and to meet the needs of the particular client group being sheltered.
- There is one cook at each location and food service workers who help to serve the food, prepare sandwiches, wash dishes, and so on.
- Approximately 60% of the food is fresh and 40% is processed food.
- The Division also funds 53 shelter sites operated by community organizations. These shelters are responsible for delivering their own food service programs within the Food Safety and Nutrition Guidelines set out in the Toronto Shelter Standards.

From: "Neuman, Wendy
To: <govmgmt@toronto.ca>
Date: 5/14/2008 12:59:47 PM
Subject: Comments

SYSCO Food Services of Toronto will be attending the Meeting tomorrow at City Hall regarding Local and Sustainable Products.

I would like to make some comments or statements at the meeting covering a few topics. Please see my information below (contact info and mailing address).

SYSCO Food Services of Toronto is currently providing food and food related products to the City of Toronto's Homes for the Aged. SYSCO is a HACCP accredited distribution centre and for SYSCO Food Safety is paramount. All products inventoried at SYSCO for delivery to all customers including the City's Homes for the Aged locations, must be from a reputable supplier that will complete and both the SYSCO Hold Harmless Agreement and the Certificate of Insurance Document. This protects SYSCO and its customer from harm related to any food related issue or illness.

SYSCO sells to over 50% of the healthcare market in Canada and SYSCO Toronto to 60%of the Ontario based Healthcare market. Acute patients, seniors and children in day cares and schools are a high risk population for food safety related issues so we are not flexible with our food safety standards.

SYSCO Toronto currently inventories over 10,000 different products represented by 519 Suppliers or Food Service Manufacturers. The City of Toronto Homes for the Aged procure products from SYSCO representing 250 different suppliers/manufacturers.

SYSCO is very supportive of buying from our local suppliers (of our 519 suppliers over 66% are located in Ontario and 64% are less than 100 miles from SYSCO). Certain products are only available year around from suppliers that import goods from all over the world. Our local supply of fresh produce is good in the summer/fall however most of our year we cannot count on acceptable quality levels of produce grown locally. Our milk, eggs and poultry are all regulated by the Ontario Marketing Boards so they are all technically local however many or not truly "sustainable".

Additionally, SYSCO is leading the industry today with our "Green Routing" Initiatives (see attachment) in an effort to reduce our total fuel emissions into the atmosphere.

SYSCO has not had an opportunity nor has the Food Service Distribution community had an opportunity to request information from our current Suppliers to determine their commitment to the environment and if and how they support "sustainability". More and more organizations such as yourselves are now prioritizing this initiative and we are now committed to making this happen faster.

Currently only 2 of our 519 suppliers are certified by LFP and according to the LFP website less than 30 suppliers are currently certified. SYSCO would be happy to work with any of the LFP suppliers provided they can comply to our Food Safety Protocols as mentioned above.

Most of the LFP suppliers of produce (over 60% are produce companies) are all organic which is not a necessity for your service population. The LFP suppliers that produce meat products would need to be Federally Inspected to ensure the safety levels you are looking for. Provincial inspection levels for meat products are not stringent enough and we have a wide variety of suppliers of meats (Provincial only) that have had serious product recalls over the years.

If SYSCO is not in a position to inventory and distribute these products from the LFP suppliers it is important for the City to review the method of transportation from these suppliers. Many of these suppliers are challenged or limited to how they distribute either themselves or through a non HACCP accredited supplier such as SYSCO. Many non-accredited suppliers do not use Refrigerated vehicles for transport and food safety can be a very big issues.

Wendy Brancato-Neuman

Sr. Director, Healthcare

SYSCO Food Services of Toronto

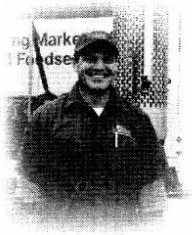
CC: <ydavies@toronto.ca>

Green Delivery

There is no question that our day to day activities impact the world in which we live in many ways. SYSCO takes our ability to impact the environment very seriously and has undertaken a number of greening initiatives to ensure that we are leaving the world a better place for generations to come.

SYSCO's Green Delivery programs have revolutionized the delivery network and have made a positive impact in many environmental areas. The overall goals of our Green Delivery programs are to:

- decrease fuel consumption
- decrease CO_2 emissions
- decrease traffic congestion
- increase on-time deliveries
- increase order accuracy.



Green Routing

Green routing provides a blueprint for deliveries by focusing on sequencing customers for increased route efficiencies. Green routing ensures that the least amount of distance is travelled from the start to the finish of a route, thereby making a dramatic impact on emissions and reducing our carbon footprint.

Green Fleet

Fleet upgrades continue to SYSCO's vast network of trucks to ensure that the safest, most efficient trucks are in service to produce the fewest emissions possible. Several SYSCO locations have converted vehicles to dual-fuel units to reduce engine emissions. Also, SYSCO is reducing engine idle time and the number of miles traveled by routing delivery vehicles more efficiently.

Green Products

SYSCO EARTH Plus

Products that are proactive for the environment are a top priority for SYSCO and that's why we are excited to offer a complete line up of high quality, 100% Biodegradable Dinnerware products. These products are manufactured from renewal resources such as sugar cane, corn and potato starches, resulting in a product that is better for the environment from start to finish.

Choose from SYSCO's Earth Plus biodegradable plates, cups and containers and help make a difference.

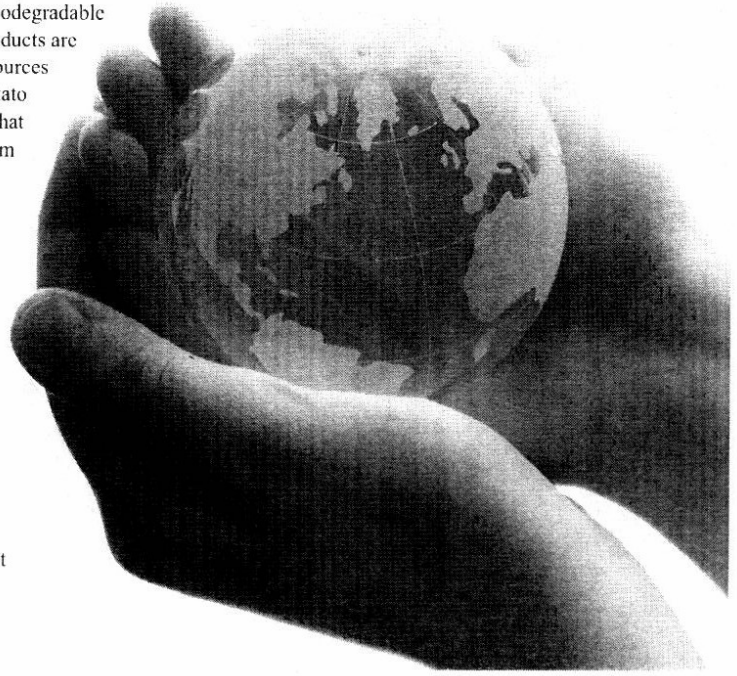
Green Warehouses

SYSCO has implemented energy-reduction and energy-saving measures such as:

- lighting retrofits, including motion detectors
- variable frequency controls on refrigeration equipment

Green Energy

SYSCO Canada is currently working on a wind project in St. John's, Newfoundland that is estimated to provide 130% of the total power requirements for that Operating Company. The remaining 30% would be available to the Newfoundland grid.



Sustainability

SYSCO is taking a lead role in environmental stewardship and rural social vitality through the support of agricultural practices designed to protect the land and the environment.

Ever-increasing global demand for agricultural products has heightened pressure for productivity gains through greater mechanization and utilization of new technologies.

This pressure has created very real environmental concerns including soil erosion and contamination of the water supply. Additional social ramifications include the decline in the number of family farms and the economic and social erosion of rural communities.

It is SYSCO's goal to ensure that highly differentiated products are successfully produced for our future generations while fostering both farmer ownership and sustainability agricultural practices.

"SYSCO is committed to energy conservation inside and outside of our facilities. It's the right thing to do for our customers; it's the right thing to do for our future generations."

– Rick Schnieders Chairman, CEO & President
SYSCO Corporation

As Canada's leading foodservice distributor, SYSCO knows that small changes, made across an entire organization, can make a huge difference. That is why we are constantly reviewing the manner in which we do business, to ensure that we are having the most positive impact possible.

For information please visit: www.sysco.ca

SYSCO

We're going green for them.

SYSCO

Re: GM14.3 Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

Please accept this submission on behalf of SKOR Food Service Ltd. We are, and have been for a number of years, the supplier of record for food and related products to both Children Services and Shelter facilities for the City of Toronto.

Our concern with the proposal encompasses two facets - supply and cost.

The majority of fresh products purchased are dairy items, breads and buns, and produce. There are no bakeries listed on the "Local Food Plus Certified Producers List". Even if our current bakery was able to buy certified raw grains, material costs would be greatly higher, and the production costs would also be much higher because of the relatively low runs.

There is only one dairy which supplies fluid cows' milk on the list. Without the competition currently existing in the marketplace to us, we would be forced to pay whatever is asked, and pass on the increases to the City. As a cost-plus percentage vendor, the higher prices grow exponentially, and we believe that the discussed 15% increase figure to be low.

Again, with the lack of competition, there is a concern that supply could be an issue, that the available approved suppliers either cannot produce sufficient quantity for your needs, or can't release enough of it to us without shorting their current customers.

Fresh produce is currently purchased from local growers, through our produce supplier, when quality and price warrants. At all times quality is of prime importance, and we have switched menu items, after consultation with Children Services, to accommodate supply or quality or pricing issues. Our options in this regard would be greatly curtailed if we were to be limited to items and/or growers on a short approved list.

Virtually all other items supplied are manufactured products, and other factors would come to the fore, again increasing costs to the City.

For those facilities which prepare meals in-house, labour costs would need to be increased to enable the kitchen staff to make more "scratch" dishes, so that approved products could be used.

Manufacturers will charge higher prices for fully-prepared items, which will affect all facilities.

In conclusion, while we are certainly in favour of the objectives of the proposal, we do not believe that it is feasible at this time, from a supply point-of-view and, more importantly, fiscally.

Mark Litwack

SKOR FOOD SERVICE LTD.

To: Government Management Committee

Date: Thursday, May 15, 2008

From: Janice Etter, Citizen Co-Chair, Toronto Food Policy Council

Re: Agenda item 14.3: Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

Recommendation:

That the Government Management Committee support the staff recommendations.

Background:

The Toronto Food Policy Council (TFPC) is an advisory body appointed by the Toronto Board of Health. It partners with business and community groups to develop policies and programs promoting food security. Our aim is a food system that fosters equitable food access, nutrition, community development and environmental health. We also consider ourselves the keepers of the Toronto Food Charter. Members include City Councillors, and volunteer representatives from consumer, business, farm, labour, multicultural, anti-hunger advocacy, faith, and community development groups. As one of the few urban-rural policy development bodies in Canada, we try to bridge the gap between producers and consumers.

Comments:

The TFPC is proud that Toronto has the opportunity to gain recognition for being the first city in North America to promote local and sustainable food purchasing as part of its effort to reduce global warming. Adding perhaps $100,000 to an 11 million dollar budget – that's less than 1 per cent – will bring much more value to the city in recognition for pioneering the introduction of local and sustainable food into City-owned facilities. There is every reason to believe that food, produced locally and sourced locally, would add jobs and dollars to the local economy, and that the advantages in GDP and taxes paid by producers and employees in Toronto would more than offset any additional cost. Supporting local producers and processors will also build bridges to the surrounding Regions, all of which have large areas which are still agricultural. Toronto is their single biggest market, and it behooves us to be welcoming to them lest our local foodshed is lost to foreign markets or urban sprawl.

I can't emphasize strongly enough that this proposed policy is a logical extension of a long tradition of striving toward a local and sustainable food system for Toronto, and reaching out to the agricultural community in the surrounding Regions in the Greater Toronto Area.

- Soon after amalgamation in January, 1998 the new city established an Environmental Task Force. It produced the Toronto Environmental Plan which was adopted unanimously by City Council in February 2000. That plan first raised the issue of

examining the City's existing food procurement system with a view to identifying sources of local and sustainable food.

- The task force was followed by the Food and Hunger Action Committee. It brought forward three reports during 2000 and 2001 and developed the Toronto Food Charter, which was unanimously adopted by Council in March, 2001. The charter includes a commitment to "…adopt food purchasing practices that serve as a model of health, social and environmental responsibility."
- The Food Charter was incorporated in the city's Official Plan, which was adopted by Council in 2002 and finally approved in 2007.
- In September, 2005 the GTA Agricultural Action Committee was launched. The TFPC has been an active member since the beginning, and a Toronto Councillor joined the committee this year. Through this committee we have established extensive links to the rural municipalities in the GTA, the agricultural community, as well as to the food industry. The City's support for purchasing local and sustainable food will send an important message to this Committee and its members that the partnership between city and countryside is a real and meaningful one.
- In July, 2007 Council adopted the Climate Change, Clean Air and Sustainable Energy Action Plan. Recommendation 5d of that Plan was that an Enviro-Food Working Group be established to lay the groundwork for the policy that you have before you today.

What's happening in the world today affirms the wisdom of the decisions made by Council that have led us to this point of taking this next logical step: a food procurement policy that ensures that local and sustainable food is purchased by the City for consumption in City-owned facilities. This proposed policy has not come out of nowhere.

What's happening in the world today also shows the importance of developing a strong, vibrant local food system. We see much of Asia and Africa in turmoil as a result of rice prices skyrocketing after these countries got used to cheap imported rice and gave up their capacity to grow their own. As soon as they lost the capacity to be self-reliant, the price of imported rice shot up. This is an object lesson of why organizations such as the City should support local farmers, so they will be here to support us and feed us as world prices for grains, corn, milk, meat, fruit and vegetables rise and as the cost of transporting food over long distances rises.

From a business and economic development perspective, we need to support our local food processing sector – the biggest industrial and service employer in the city. If we don't have a thriving farm sector with strong links to the city, we put that industrial and service sector at risk.

Conclusion

The proposal before you makes a case for a policy that reduces the fuel and energy use involved in producing food and thereby reducing global warming. The same policy is a win-win for a healthy economy and the future food security of the city. The farmers of Ontario, with the richest soil and best climate in the country, can meet and exceed many of our needs. Whatever we need to import – bananas, oranges, coffee, tea, for example –

will continue to be imported. But we don't need to import strawberries in June and apples in September, as we too often do now. Toronto can set a better example to its own citizens in their regular food purchases and to other cities across the continent.

This policy represents a pioneering step in the City's commitment to implementing the Food Charter and the Climate Change, Clean Air & Sustainable Energy Action Plan. We urge you to support it, and to support Ontario farmers who are producing local and sustainable food.

BRIEFING NOTE

Item GM 14.3 Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

Prepared by the Toronto Environmental Alliance (TEA)

Recommendations:

1. City Council adopt a Local Food Procurement Policy and Implementation Plan at its May 26th Council Meeting.

2. That short and long term targets be set that reflect the fact that:

    a. food industry experts have concluded existing city food procurement contracts likely already contain at least 10% locally sourced foods and;
    b. food sector stakeholders are eager in proceeding with increasing the content of local food in city procurement policies.

3. That the City work with a variety of food experts and industry representatives to assist the City in identifying locally sourced foods

Background:

Locally-sourced food cuts down greenhouse gas and smog emissions, is fresher and healthier, helps preserve our agricultural land (especially in the Greenbelt) and helps local farmers and food processors thrive.

In July, Council unanimously adopted the City smog and climate change plan which included the following recommendation:

> "establish in 2007 an Enviro-Food Working Group to develop and implement actions to promote local food production, review City procurement policies, increase community gardens and identify ways to remove barriers to the expansion of local markets that sell locally produced food."

Since then, City staff have been working with select NGO partners to develop a plan. Concurrently, TEA has been working with a broad coalition of local, regional and Ontario-based food experts to provide expert input into the city's plan.

In the past four issues have been identified as key to the City's procurement policy:

1. **Identifying the current percentage of local food in existing contracts to help establish a benchmark for targets.**

Our consultation with experts suggests that locally-sourced food already accounts for at least 10% of the food procured by the City. For example, produce and dairy producers believe the amount is significantly higher. The percentage of local food in processed food is unclear. However, the Alliance of Ontario Food Processors notes that 70% of Ontario farm production is purchased by Ontario-based food and beverage processors.

2. **Setting realistic short and long term targets.**

We believe a short term target should provide motivation for the city to move beyond the status quo, in a reasonable fashion. An aggressive long term target needs to be set such as 50% local food content in five years, keeping in mind that it may change as more information is made available. Most importantly, there needs to be an implementation plan that gets us from the short term to the long term.

3. **Identifying locally-sourced food.**

We have consulted widely with a wide variety of food sector stakeholders. Everyone has been fully supportive of the City adopting a local food procurement policy. For example, at a December 2007 meeting with the Board and key senior staff of the Ontario Food Terminal (OFT), we were told that the OFT is ready and able to assist the City in identifying produce that is locally sourced.

4. **The cost of locally-sourced food.**

It's unknown, what -if any- incremental cost there will be to increasing the amount of locally sourced food. With the cost of oil rising dramatically, food from far away will rise significantly. Moreover, with global food security concerns increasing, the cost of imports will also rise substantially. In contrast, locally sourced foods are much less affected by fuel costs and by global food security concerns.

For further information, please contact:

Franz Hartmann, PhD
Executive Director, Toronto Environmental Alliance
Cell: 416-606-8881
Office: 416-596-0660
franz@torontoenvironment.org

Deputation to the Government Management Committee
By the Toronto Environmental Alliance
May 15, 2008

My name is Franz Hartmann. I am the Executive Director of the Toronto Environmental Alliance.

I am here in support of the City of Toronto adopting at the May 26th Council meeting a local food procurement policy and implementation plan with some amendments, as noted in the recommendations in front of you.

Let me explain why. Students of nature have found that the most successful and efficient natural ecosystems are those where one action reaps multiple benefits.

The City of Toronto adopting a local food procurement policy is a perfect example of this. This one action will have important multiple benefits:

1. it will reduce greenhouse gas and smog emissions because less food will be transported from far away
2. it will provide *fresh*, healthy produce for Torontonians
3. it will help our farming neighbours by providing a market for their produce and it will help the regional economy by keeping our dollars at home
4. it will help preserve precious agricultural land –especially in the Greenbelt- that we will increasingly rely on as the global food crisis deepens
5. it will cushion us against the sharp price increases in imported food due to the dramatic increase in oil prices and the price increases coming from global food shortages
6. It will fulfill a key commitment made in the City's smog and climate change plan that City Council unanimously adopted in July of last year.

So one action, passing a local food procurement policy, will help a large number of people in Toronto and surrounding areas.

Now we understand that there are some concerns with adopting the plan in front of you. I want to briefly address them.

First, some say it's not doable. We've spent the last year speaking to stakeholders in the food business here in Toronto and southern Ontario about the City adopting a local food procurement policy. We've heard two things loud and clear: everyone believes this is a great idea, producers, distributors, food advocates. ***Everyone.*** And, food experts have told us that the city already purchases at least 10% of its food from local sources. In other words, without doing anything different, the City's existing procurement contracts probably contain at least 10% local food.

So, the issue is not whether a local food policy is doable. Rather, it's whether we want to make transparent what's already happening and how fast do we want to increase the content of locally sourced food. That's why we recommend that the policy must include short and long term targets. Let me be clear: a significant portion of the food Toronto buys will always come from far away. We will never have 100% local food. We don't want to eliminate bananas. Rather, we want the city to choose Ontario apples instead of apples flown from half way around the world.

Second, some say this policy will mean we have to buy only local *and* sustainable food. In the report this is identified as LFP certified. The staff report –and our recommendations- call on the city focusing on increasing locally-sourced food –that is food grown in the Greenbelt and surrounding areas including the southern part of Ontario. A portion of this locally-sourced food may very well be local and sustainable. **But let me be clear: local is the priority. We call for an increase in locally-sourced food.** LFP certified food is only a portion of this.

Third, we have heard concerns about the incremental cost of purchasing locally-sourced foods. We are also concerned about costs. But as we figure out the incremental cost, keep in mind that not increasing local content may have even greater costs. Goldman Sachs –base in London England- predicted last week that oil prices will rise to $200 a barrel within a year. The global food security crisis is driving up food costs. Put simply by continuing to rely on imported foods we become extremely susceptible to these global forces. In contrast, local food is much less affected by these global forces. This could end up saving the City money in comparison to

our continued reliance on imported food. And it will help Toronto's enormous food-related economic sector –which will be hurt by this global forces- by providing a more secure market.

Another concern that has been expressed to us is how to identify locally-sourced food. We've spoken to senior representatives of the Ontario Food Terminal and to producers and distributors here in Ontario. **Every one of them** has told us that they are ready and able to help the city identify locally sourced food. All the City needs to do is ask for help and it will get it.

So, every one we have spoken to outside of City Hall is eager to have the City adopt a local food procurement policy and to help make this a reality.

To sum up, we ask the Committee to support TEA's recommendations for short and long term targets and for accepting the help of food experts to identify locally sourced food and then to send the Local Food Procurement Policy and Implementation Plan to the May 26th Council Meeting.

Thankyou

Greater Toronto Area Agricultural Action Committee

1000 Murray Ross Parkway Downsview ON M3J 2P3

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416 · 661 · 6600 ext 5282
www.gtalocalfood.ca

Enhancing and Energizing the GTA Local Food System

Submission to the General Government Management Committee

City of Toronto

Thursday, May 15, 2008

Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

The Greater Toronto Agricultural Action Committee (GTA AAC) welcomes Toronto's initiative to develop a local and sustainable food procurement policy and implementation plan.

We are a unique partnership involving the four Greater Toronto Area Federations of Agriculture (Halton, Peel, York and Durham) representing 3,700 farmers, your four neighbours, the regional municipalities of Halton, Peel, York and Durham, the City of Toronto, Toronto Food Policy Council, Ministry of Agriculture, Food and Rural Affairs, Agriculture and Agri-Food Canada, and representatives from the food sector. The Action Committee was created to implement the GTA Agricultural Action Plan. That plan has a primary theme of capturing the economic benefits of locally grown, locally raised and locally processed food — for the benefit of all — from farmers to consumers.

Your proposed policy is a great initiative and a necessary part of the GTA Agricultural Action Plan.

We encourage you to adopt the proposed policy and offer our support in designing its implementation.

Your proposed policy is a great initiative for the following reasons.

1. Benefits the local economy

Each year agriculture grows a stream of new products — new wealth that is transformed into the abundance that graces our tables. Some of the value-adding happens in fields and barns but much of this takes place right here in Toronto and the GTA. The food sector is the second largest manufacturing sector in Canada. Toronto is North America's second largest and fastest-growing food industry cluster. 50 per cent of Ontario's food manufacturing happens right here. 70% of Ontario's farm production is purchased by the food processing sector in the province.

2. Benefits local farmers

Increased purchases of locally grown food will connect more Torontonians to the families that produce their food and will help urban understand rural. It supports the local economy and makes more of our farms viable. In many lines of food production, locally grown food already predominates, for example cheese, chicken, eggs, milk. Your added interest in locally grown will create the incentive to clearly identify these foods as locally grown.

3. Benefits consumers

Locally grown is fresher. Fresher food is quality food. Locally grown food does not need so much processing to maintain quality. Less processed food is healthier food. Locally grown food translates into health food.

4. Delivers environmental benefits

It will lead to significantly fewer food miles. By itself fewer food miles will not deliver a carbon neutral food production system but it is a necessary part of reducing the ecological footprint of our food system. Waterloo Region has documented the average distances travelled by imports of selected food items to Waterloo Region. Imports of 58 commonly eaten foods travel an average of 4,497 km to reach Waterloo Region. Replacing all the studied food items with products of Southwestern Ontario would produce an annual reduction in GHG emissions of 49,485 tonnes, equivalent to taking 16,191 cars off our roads. In addition locally grown food can be a sink for atmospheric carbon dioxide produced in Toronto.

5. An excellent way to balance urban Ontario's interest in the Ontario countryside

Urban Ontario has demonstrated a clear concern for our countryside by protecting 1.8 million acres in the Greenbelt. What is not so clear is whether urban Ontario values the business of farming and the way in which rural landowners make a living in the protected countryside. Support for locally grown food is a signal to farmers and rural landowners that you value their efforts to earn a living and do not just treasure their assets.

6. Helps stop Ontario's slide into greater dependence on food imports

Ontario does not feed itself. We are net importers of a basic necessity of life — 6 billion dollars worth of food per year. Ontario exports 8.7 billion but imports 15 billion — and the gap is growing. Your commitment to locally grown food will encourage Ontario farmers and processors to invest in local production. Local food, equals secure food and stopping a major drain on our wealth.

7. Will be watched by farmers, food processors and many other agencies and jurisdictions

There is a rising tide of interest in locally grown, locally raised and locally processed food. Last fall at the Royal Agricultural Winter Fair the GTA AAC asked visitors to our exhibit about GTA grown food: "Do you support public institutions adopting a

policy that commits them to serving a minimum percentage of locally grown food?" 86.9% of the 1,513 respondents said, "Yes." As the first buy-local policy designed specifically for a city, there will be interest and encouragement from many sources.

8. Will reinforce all the other efforts designed to strengthen local markets for locally grown food

For example, Ontario has made a major commitment to the promotion of locally grown — $56 million over four years (Pick Ontario Freshness campaign). Just last month the Premier's Summit on Agri-Food had a "Buy Local" theme and served only locally grown food. Steve Peters, Speaker of our Provincial Legislature and a former Minister of Agriculture, Food and Rural Affairs has decided that locally grown food will be served at Queen's Park. These are encouraging developments but the City of Toronto's initiative is more than encouraging — it is leading edge — a policy that will change all food operations managed by the city. Rest assured that your proposed policy is in sync with a groundswell of support for locally grown.

The Greater Toronto Area Agricultural Action Committee applauds the City of Toronto for this groundbreaking initiative. We encourage you to proceed and will be pleased to support the implementation of your plan.

Peter Lambrick
Chair
Elbert van Donkersgoed
EXECUTIVE DIRECTOR

Submitted by Kristen Hearce

GM14.3.6

May 14th, 2008

Members of the Government Management Committee
Toronto City Hall

Dear Councilor Lindsay Luby and Members of the Committee,

We are writing with respect to Item 14.3 Proposed Local and Sustainable Food Procurement Policy and Implementation Plan which will be discussed at the Government Management Committee on Thursday, May 15th.

Our company, Bamford Produce has been in the fresh produce distribution for, four generations since 1881. Our business was founded and built on delivering the freshest, best tasting produce available. Over the last few decades, major growers in the southern United States have focused on supplying produce that looks good and can travel well and last on a refrigerated truck for several days to supply all geographic areas of North America whose climate does not allow for year round growing of major fruits and vegetables. This trade off has resulted in the taste profile to diminish on fruits and vegetables. Especially items like, strawberries, peaches, grapes etc.

Our business mix of clients includes several major business dining companies, chain and independent restaurateurs as well as healthcare providers and major retailers who are putting increasing pressure on us to source and deliver as much local fresh produce as possible. This pressure is coming from their customers as well as from within to reduce their carbon offset and support local growers across the board as their clients are becoming more vigilant with all environmental impacts of the food chain.

We fully support the City of Toronto developing a local food procurement policy and are very much in support of the direction set out in the proposed plan, with one exception, which we will get to shortly. We believe a local food procurement policy that annually increases the amount of locally sourced food is completely doable. Our customers are telling us they want more locally-sourced foods. It therefore stands to reason that the City of Toronto reflects this growing market demand in its food procurement policy.

The City probably already procures a significant percentage of its food from local sources. Based on our best guess, we think roughly 10-20% of the existing food purchased by the city may already be locally-sourced.

The only concern we have with the City's plan is that there are no targets in place to increase the amount of locally sourced foods. That's why we urge the City to consider introducing short and long term targets

Bamford Produce Co. Limited 2501-A Stanfield Rd. Mississauga, ON L4Y1R6 Tel: 905.615.9400

immediately aimed at annually increasing the content of locally sourced foods.

To help the city move forward quickly, we want to offer the City our services to help identify locally-sourced food.

Finally, we look forward to helping our customers gain access to locally sourced foods and to working with the City to meet this goal and would welcome the opportunity to help and support any initiatives to promote and distribute locally grown produce

Regards,

Ralph Petrungaro
Vice President
Bamford Produce

Bamford Produce Co. Limited 2501-A Stanfield Rd. Mississauga, ON L4Y1R6 Tel: 905.615.9400

Submitted by Bill Mitchell

Local Foods

Presentation by Dairy Farmers of Ontario

Milk – Nature's Perfect Local Food

- Dairy Farmers of Ontario is the group representing the largest sector of Ontario agriculture.
- Our farmers across the province produce more than 2.5 billion litres of milk every year on their 4,400 dairy farms.
- This nutritious commodity is also healthy for the Ontario economy – it has an on-farm value of over $1.7 billion and creates thousands of other jobs in the food sector.

Our Milk is produced where it is consumed

Who we are and what we do

- Market milk on behalf of all dairy farmers.
- Operate under Provincial legislation.
- Establish prices for raw milk.
- Provide quality assurance. (delegated to DFO)
- Administer a supply management system.
- Coordinate transportation.
- Advertising and promotion.

Our role

- Established as marketing board in 1965 under Milk Act.
- Became DFO on August 1, 1995.
- Financed and managed by dairy farmers.
- 12 elected Board Members are farmers.
- Local county committees provide input.

All farms operate in a collective

- 4,400 family dairy farms
- Ave. size ~ 60 cows
- Ave. production per farm 480,000 litres
- ~ 2.5 billion l annually
- Quotas used to manage supplies (also used by Ontario egg and poultry farmers)

1

Ontario's Processing Sector

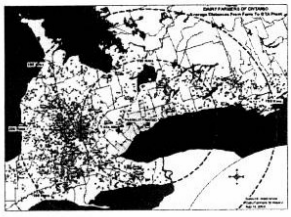
- Processors buy their milk from DFO
- 22 fluid and 53 industrial milk plants
- Milk supplied for fresh products on demand
- Milk supplied for storable products (cheese, butter, etc.) on a plant supply quota basis

Efficient transportation

- Transporters are agents of DFO.
- DFO arranges milk pick-up and delivery, mostly every 2nd day.
- Samples taken at farm
- 70 companies ~ 300 trucks
- Sophisticated GPS based system for minimum transportation distances.

Most Milk travels less than 100 km to Toronto

Average Distance to Toronto Market is about 130 km



Milk Quality

- All farms licensed and inspected by DFO
- Advanced continuous quality monitoring system
- Milk quality samples taken at every pick up
- Truck load screening prior to delivery
- All farms meet standards including small markets for DHA, Kosher and organic.
- Random finished product sample testing by CFIA and OMAF

Canada's most tested food

- Milk testing is performed in a central location by Laboratory Services Division of University of Guelph.
- Test components for payment -butterfat, protein, & other solids.(3 party cost share).
- Quality - bacteria, inhibitors, SCC, freezing point. (government funds).
- Focus is management and prevention.

Summary

- Toronto's milk comes from an excellent local and sustainable supply.
- Ontario has world-leading quality standards and administration that can give consumers complete confidence in their milk and dairy products.

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May 15th, 2008

Deputation by Andreea Ionescu
BetterDaycareFoodNetwork.org

To the Government Management Committee (City of Toronto)

Re: Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

I) **Great Initiative, however, No Targets for Local or LFP components**

I am Andreea Ionescu and I am here today representing parents and children in city-run childcare centres. I am also here as a teacher and with the support of the 11,000 member strong Elementary Teachers of Toronto. We are pleased to support the city of Toronto's plan for a local sustainable food procurement strategy. My union is going to send a letter to all the city councillors endorsing that local and sustainable food be fed to kids in city daycares.

Last year, around this time, I did a deputation with the Parks and Environment Committee complaining about the frozen fish fillets from China, canned peaches from Greece, canned pineapple from Thailand, etc being served even during harvest time in Ontario in my daughter's municipal daycare. A year later, these foods are still on the menu, along with other problematic foods, but at least now the city of Toronto is looking into encouraging local and sustainable foods. I am delighted to see a recognition of the importance of feeding local and sustainable foods to our children.

However, upon reading this report, I am disappointed to say, that there are no clear deadlines and/or commitments. This report is great but I fear spending another year coming up with targets and an implementation plan. The city daycares are already **two years behind the YMCA** daycares. Please see attached YMCA menu statement.

This menu statement is every parent's dream. I would like to point out that Toronto Municipal Daycares are nowhere close to resembling and being as progressive as the YMCA when it comes to feeding children.

I would like this initiative of local and sustainable food procurement move forward as quickly as possible and I would also like to see targets and an implementation strategy.

II) **Increasing Costs?**

Another point I would like to make is that I fear that the words "local and sustainable" are going to prompt opposition due to the possibility of increasing costs. Increasing financial costs are ok, because the city is barely paying any money towards the children's food in daycares.

A few realities I'd like to point out:

a) the food budget allocation is 2.58 cents per day per toddler for 3 meals (two snacks and a lunch).

b) the daycare fee is $67 a day (or 1300 -1400 a month) per toddler. As a parent, I feel cheated and ripped off to spend all this money and see the poor quality food my child is fed and know that it's only $2.58. **The YMCA charges less and delivers a lot more.**

Children's food is not the place where costs should be cut to the lowest possible level. Decreasing the food cost will only increase the healthcare costs for these children (tax $ could be better spent). After all the money the city charges in daycare fees, I do not want to see that the cheapest possible food, from just anywhere around the world, is being fed to my child. If we want to make a commitment to children's health we got to be ready to pay for it.
Children's Services needs a higher food budget allocation to work with.

III) **40 % energy used in the food system comes from processing and packaging.**

This number I have from your report. I'd like to point out that the city feeds mainly processed foods to children, such as frozen tv dinners and canned food: canned flaked chicken, canned boiled potatoes, frozen fried eggs, canned fruit, canned soup, frozen premade lunches with fillers and fake additives, not to mention the chemical exposures from the packaging, such as bisphenol A, etc.

History: Once upon a time, meals in Toronto Municipal Daycares, were made from scratch, but some of the cooking staff seems to have been eliminated and as a result, the majority of prepared meals served now are processed and there is no consideration given to where they come from.

In a premade frozen meal, it is not possible to determine from which part of the world the ingredients originate and how polluted those lands are. So in order to avoid a 40% consumption in energy and a lower quality food, more meals should be cooked on site from fresh, local, Ontario and ideally LFP certified ingredients.

So, **in conclusion**, I propose that:

a) this proposal move forward as quickly as possible and targets and implementation strategies for local and sustainable foods in city daycares be set.
b) that the food budget allocation for Children Services be increased as this is long overdue.
c) that more meals should be cooked on site (currently done successfully at my daycare), just like it used to be done in the old days in city daycares (up to and including the '90).

Successive generations of children cannot be casualties of slow bureaucracy.
Having **local and sustainable food** in city daycares will benefit our children's health, our environment and our local economy.

So, on behalf of the parents in our BetterDaycareFoodNetwork, I urge you to work with TEA, local agricultural organisations and LFP to come up with clear targets and deadlines.

Appendix:

YMCA Menu Statement:

"All of our food is made with **100% natural ingredients** and we place a strong emphasis on using as much **local & organic** content as possible. Our food is **free of added trans – fats, artificial coloring & preservatives, and excess salt & sugar.** We strive to purchase meats which **do not receive artificial growth hormones & routine antibiotics** and which are **locally raised & ethically treated**. **Fresh Fruits & vegetables** vary according to season & availability. We triple –filter our cooking water to remove chlorine, fluoride and to reduce the risk of water born bacteria."

GM14.3	ACTION	Deferred		Ward: All

Proposed Local and Sustainable Food Procurement Policy and Implementation Plan

(May 1, 2008) Report from Richard Butts, Deputy City Manager

Decision Advice and Other Information

The Government Management Committee deferred consideration of this item until the meeting of the Committee on July 9, 2008 and, in the meantime, requested Richard Butts, Deputy City Manager, in consultation with appropriate stakeholders and a variety of food industry experts, to report back:

1. on a mechanism to certify locally grown foods;

2. identifying food that is produced and consumed locally, or from elsewhere; and

3. determining:

a) the real cost of such policy, as there is a need for further research before the City establishes a policy without having accurate information;

b) a more precise cost of the implementation of this policy to the City of Toronto and its ABC's; and

c) a more precise impact this policy is expected to have on greenhouse gas emissions in the City of Toronto, including the estimated amount of carbon emissions that will be saved and an analysis of whether this policy is the most effective use of funds to combat greenhouse gas emissions.