



SUSTAINABLE PURCHASING GUIDE

MISSION

To support and contribute to a food system that is more focused on environmental and human well-being, and to serve as a guide for other businesses to do the same. Short Stack Eatery will accomplish this by supporting and partnering with farmers and purveyors that improve plant biodiversity, soil fertility, human health, and contribute to the humane treatment of animals.

METHODS

1. Create a sustainable food purchasing policy to be used as a framework to drive purchasing decisions, increase transparency between this institution and our suppliers, create an incentive for change, and clarify goals and expectations for our suppliers.
2. Work with suppliers to increase purchases of regionally- or locally-sourced goods while maintaining affordability and quality food for our customers.
3. Identify and switch or add suppliers who support our vision for sustainability.
4. Encourage manufacturers and delivery companies to provide more bulk, recyclable packaging materials and do away with single-use plastics for deliveries. Provide reusable packaging options for purveyors to use.
5. Create and publicly share an annual Sustainability Report recording each year's progress and detailing future projects in sustainable product sourcing.

2019 GOALS

Develop a process for evaluating produce vendors that is efficient, consistent, and reflects our needs. Examine our current purchasing practices according to these standards and create a record. Begin to set realistic goals for improvement. Create benchmarks for increasing sustainable purchases in the coming years.

OUR DEFINITIONS

Sustainable Purchase: a product which meets at least 2 standards out of the following categories: Local, Regional, Community-Based, Organic or Biodynamic, Fair Trade, or Humane **Community-based:** family- or cooperatively-owned business with a focus on keeping their dollars and efforts within the immediate community **Local:** a product grown/raised, processed, packaged, and distributed within 100 miles of Madison, WI **Regional:** a product grown/raised, processed, packaged, and distributed within 250 miles of Madison, WI **Fair:** a product certified by either Fair for Life, Fairtrade USA, or Equitable Food Initiative (applies to domestic products only) **Organic:** a product that has been certified Biodynamic by Demeter USA or approved according to USDA Organic certification standards **Humane:** a product certified as Animal Welfare Approved by A Greener World, Certified Humane by Humane Farm Animal Care, Biodynamic by Demeter, or Free Range by American Humane (applies to eggs only) **Living Wage:** the minimum income needed for a worker to meet their basic needs of food, housing, utilities, clothing, and healthcare. (In Dane County, the living wage is \$12.69 for a single person and \$26.30 for a single person with a child)

Living wage information provided by MIT living wage calculator <http://livingwage.mit.edu/>

PURCHASING STANDARDS FOR PURVEYORS /FARMERS /DISTRIBUTORS

Purveyors ranking high in “sustainable choices” will be given purchasing priority over less-sustainable vendors. To be fully considered a Sustainable Vendor, a purveyor/ vendor must meet **ten** of the following criteria:

“SUSTAINABLE CHOICE” CRITERIA:

- Local
- Regional
- Community-based
- WI-based
- Cooperatively-owned business
- Fair
- Living Wage paid to all workers/employees
- USDA Certified Organic
- Certified Biodynamic
- Certified Fair for Life
- Certified B Corporation
- GAP certification
- Produce vendors grossing less than \$500,000 per year (small-scale focus)
- Offers heirloom varieties of many vegetables
- Produce and feed crops are free from pesticides, herbicides, fungicides, and insecticides
- Minimal and environmentally-friendly packaging (reusable given priority over recyclable)
- Humane: Animal Welfare Approved, Grassfed, or Certified Free Range (eggs) by American
- Humane
- 100% grass fed by American Grassfed (or grass finished)
- Consistent and reliable communication, product delivery and quality
- Proper post-harvest handling to ensure highest quality
- Safe working conditions - no willful OSHA violations or charges of forced labor
- Products are free from added colorants, artificial flavors, or synthetic substances
- Focus on US-grown produce

PURVEYOR CANNOT BE CONSIDERED A “SUSTAINABLE CHOICE” IF THEY MEET ANYT OF THE FOLLOWING:

- CAFO (concentrated animal feeding operation)
- Serious or willful OSHA violations within the past 3 years
- Criminal charges or citations of forced labor within the past 10 years
- Over 50% of products we order from them are sourced from more than 250 miles from Madison, WI
- Not an equal opportunity employer
- Leadership structure does not include women, people of color, people with disability, ethnic minorities, or any non-white personnel

QUESTIONS TO ASK (POTENTIAL) SUPPLIERS TO DETERMINE SUSTAINABILITY

These questions do not automatically eliminate a supplier, but instead allow us get to know more about them.

1. LABOR PRACTICES

- a. Do you know what a living wage in your area is, and do you pay any or all of your workers/employees a living wage?
- b. Do you provide benefits to your employees like health insurance, paid vacation, sick leave, family leave, etc?

2. SOCIAL /COMMUNITY PRACTICES

- a. In what ways do you contribute to your local community beyond providing employment?

3. ENVIRONMENTAL PRACTICES

- a. Do you adhere to any of the following environmental guidelines/certifications: USDA Organic (or transitional), Biodynamic, Certified Sustainably Grown?
- b. Do you adhere to any of the following environmental guidelines/certifications: American Humane Certified free-range (eggs only), Animal Welfare Approved (AWA by A Greener World), AWA Grassfed, Biodynamic Certified (by Demeter), Certified Humane by Humane Farm Animal Care, Food Alliance Certified, AGA Grassfed by American Grassfed Association (beef only)

- c. Does your organization’s pest and weed control program include the use of pesticides (includes herbicides, fungicides, and insecticides)?
- d. What measures do you take to reduce energy and water consumption?

4. BUSINESS PRACTICES

- a. Where is your business located? How often can you deliver each week? Is your delivery vehicle low-consumption or efficient?
- b. Is your operation any of the following: a family-owned business, a cooperatively owned business, or a certified B Corp?
- c. Packaging: Is your product packaging recyclable? Is it reusable, minimal, does it include single-use plastics (plastic bags, plastic wrap, styrofoam)?
- d. Are you an equal opportunity employer?
- e. Employee identities: How many people of color do you employ? How many women? What percentage of employees are non-white, and what percentage of leaders/managers are non-white?