

Sustainable Buying Standard:

Food *(including catering services)*



Introduction

The Council is committed to delivering its services in a sustainable manner, looking at the environmental, social and economic impacts of its purchasing decisions. This includes food contracts – both for direct food supplies, and catering services.

Food has significant environmental, social and economic impacts, both positive and negative, at every step in the process, from production, through processing and transportation, to preparation and consumption. This standard is designed to ensure the mitigation of negative impacts across our contracts and, where possible, to secure additional sustainable benefits.

Compliance with this standard is **mandatory** for all Service Groupings. This includes any corporately-managed services which are delivered to schools. The standard is **strongly advisory** for any individual school contracts which are under the direct control of the school.

Buying Standard

Durham County Council will:

- Ensure that, wherever possible, food is sourced ethically and locally, with animal products meeting minimum animal welfare standards, including:
 - Free range eggs,
 - Red Tractor (or equivalent farm standard) for meat, poultry and dairy.
- Give preference to seasonal produce wherever possible, as well as food from higher environmental production schemes and that which is produced with minimal negative environmental impact.
- Specify fairly-traded, ethically-sourced foods, where available, for the following food categories:
 - Tropical and sub-tropical fruit (*bananas, pineapples, kiwi fruits, mangoes, avocados, etc.*)
 - Fruit juices*
 - Rice
 - Cocoa and chocolate
 - Tea and coffee
 - Sugars*
 - Herbs and spices*

** Unless sourced sustainably from within the UK.*

- Recognise that small and local primary food producers may not be directly able to service major Council contracts, and work with primary suppliers to ensure supply chain opportunities, where possible (and where a demand for their produce exists within Council establishments and schools), are extended to small local producers.
- Support Durham City in becoming a Sustainable Fish City, by adhering to the following standards with specific relation to fish purchasing:
 - Ensuring that the Council never purchase any fish which are on the Marine Conservation Society “fish to avoid” list.
 - Specifying highly sustainable Marine Stewardship Council certified fish wherever possible.
 - Promoting the sustainable sourcing of fish with our food and catering suppliers, and through our schools and establishments.

Definitions

“Fairly-traded, ethically sourced”

Ethical principles mean providing a fair deal for workers and the local community and/or producing foods in a way which does the least harm to the local environment. Foods will be regarded as fairly traded only if:

- they carry the FAIRTRADE mark; or
- It can be demonstrated that the food, although not carrying the FAIRTRADE mark, meets the fair trade standards set by Fair-trade International Organisation (FLO).

“Fish to Avoid”

Means fish which are listed on the “Fish to Avoid” section of the Marine Conservation Society’s Fish Finder website at: <http://www.fishonline.org/fishfinder>

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