



Objectives

- Link between Health and Agriculture
- Innovative Hospitals
- Distribution Strategies
- Implementation for Healthy Food in Healthcare





Decline of Nutrient Rich Food

- On a per-calorie basis, high-energy, low nutrition "junk" foods tend to be cheaper than those lower in fats and sugars
- Consumption
 - ✓ 25% of US adults consume 5+ servings of fruits and vegetables per day
 - ✓ Only 2% school age children meet Pyramid recommendations



Issue: Nutrient Dilution Effect

• Yield enhancing methods tend to *decrease* nutrient density

Trends in 43 crops 1950-1999

Calcium

↓ 16%

• Vitamin C

↓ 20%

• Riboflavin

↓ 38%

• Iron

↓ 15%

---Donald R. Davis University of Texas



Organic Production

- Organic fruit and vegetables contained up to 40% more antioxidants which could cut the risk of cancer and heart disease
- Equivalent of eating an extra portion of fruits and vegetables
 - Professor Carlo Leifert, Newcastle University
- Strategic Organic Purchases
 - Milk, Potatoes & Apples
 - NY Times, "5 Easy Ways to Go Organic," 10/22/07





Marketing Trends



Cleaning up: how business is tackling climate change
The Economist, June 2nd - 8th 2007



Eating Better Than Organic by John Cloud





Health Care Purchasing Overview

- Food Service- Self Operated or Contracted (Sodexho and Aramark)
- Prime Vendor- broad line distributer (Sysco, US Food Service)
- Group Purchasing Organization (GPO)
 - control costs and leverage buying power(Broadlane, Amerinet)
 - 80-90% on contract, flexibility with produce



Issues for Healthcare Facilities

- Strict food budgets- buy at lowest price
- Buys pre-cut and packaged produce
- Prime-vendor contracts
- Rebate incentive
- Accustomed to year round ordering
- Food Safety- traceability and accreditation





Menu of Options

- Locally-sourcing food
- Farmers' markets
- Organic and other certified foods
- Hospital food policy
- Vending machine use
- Compost and reduction of food waste
- Non therapeutic antibiotics in meats
- rBGH-free milk







Creating a Healthy Environment

Local and organic is good for the environmer because it means less road and air transport, less packaging, less pollution, fewer pesticide residues on our food, and less waste.

Minimizing Air and Water Pollution By buying local, Fletcher Allen helps minimize the pollution resulting from transporting non-local produce.

Reducing Waste Fletcher Allen has been composting food for over 10 years at the Intervale Compost Project. Our cups are compostable, and soon our plates will be compostable. Buying local and organic is good for our community because it supports our local economy. It keeps money here in Vermont, creates jobs and businesses locally, and supports our farmers. It also helps our community by reconnecting all of us with the land, reminding it is a support of the land, reminding it is a support of the land, reminding it is a sub-rank or the land.

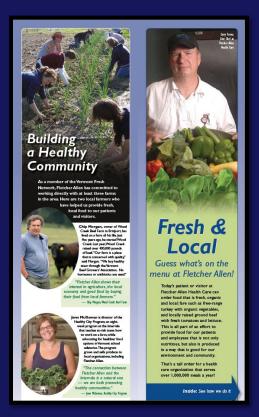
Buying Local



FOR FURTHER INFORMATION, PLEASE VISIT WWW.FLETCHERALLEN.ORG, AND CLICK ON NUTRITION SERVICE

Fletcher Allen Health Care, VT

- First to sign pledge in New England
- rBGH free milk, cheese & yogurt
- Seasonal Menu
- Source from local farms
- Healthy City Farm Cart- Youth Run
- Food Composting for 10 yrs





Baystate Health, MA

- Signed Healthy Food Pledge
- Be a Local Hero: Buy Locally Grown
- Sourcing from Local Farms
- Vending Machines
- rBGH- Free Milk



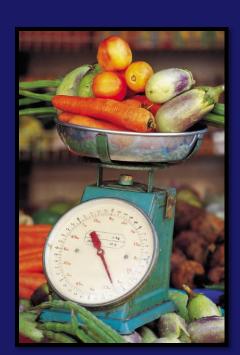






Kaiser Permanente, CA

- Farmers Markets: 12 Medical Centers
- Locally Sourcing Foods: 19 Hospitals purchasing produce from smaller sustainable farms through Growers Collaborative (CAFF)
- Food Policies: Locally sourced foods, hormone/antibiotic free animal products, sustainably harvest foods, vending machines, and reduced waste practices
- rBGH free dairy





Hospital Food Project: London, England

Food Policy:

 4 hospitals purchased 10% of their food purchases from local sustainable foods

Implementation:

- Develop seasonal menus
- Work with distributors to source from local farms
- Education to hospitals: Farm Tours, promotional events with farmers at the hospitals

http://www.sustainweb.org/hospital_index.asp http://www.sustainweb.org/pdf/hosp_dist_rep.pdf









Distribution Overview

- Centralized distribution
 - scale, efficiency and profitability (barrier for local farmers)
- Consolidate supply from farmers
 - Even out fluctuations in production, grades, quality, price
- Options: create or use existing distributers



Distributer's Recommendations

- Mid-Scale farmers reliable, consistent supply
- Create demand from healthcare facilities
- Find out primary and secondary distributors the institution uses



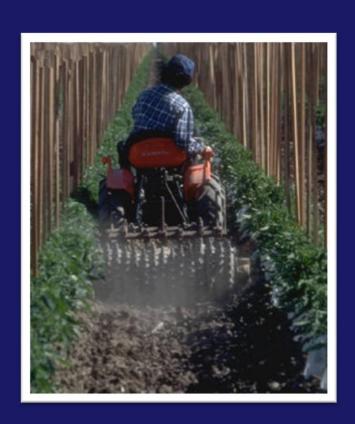


Farmer Assessment

- Size:
 - commercial or direct-marketing
- Types of crops and seasonality charts
- Production methods:
 - Organic, Third Party Certified
- Collaborator and Community Oriented



Sourcing from Local Farmers



- Matching the size of farmer with the size of the institution
 - Currently or previously wholesaling
 - packing standards,
 liability insurance, and
 experienced
 - Acreage: 20-150+ acres

Farmers Market: Direct Market Farmer













Implementing Healthy Food in Healthcare

- Finding new suppliers
- Making sure suppliers reach appropriate standards
- New suppliers need efficient distribution and invoicing systems.
- Marketing and Education

¹ Hockridge, Emma and Jeanette Longfield. October 2005. Interim Report. Getting more sustainable food into London's hospitals: Can it be done? Is it worth it? 5.



Challenges > Opportunities

Challenges

- Prime Vendor Contracts
- Mainline Distribution
- Matching size of farm to institution
- -Price
- Menu Selection



Conclusion

- Match the appropriate farm to hospital
- Educate hospitals about seasonality
- Develop relationships- Farm Tours
- Start with Pilot Projects





Websites

- Health Care Without Harm: healthyfoodinhealthcare.org
- Sustainable Food Policy: foodalliance.org/sustainablefoodpolicy
- Hospitals for a Healthy Environment: www.h2e-online.org
- Green Guide For Healthcare: www.gghc.org