



ENVIRONMENTAL SPECIFICATION GUIDANCE FOR FOOD SERVICES

The District of Columbia is committed to procuring quality goods and services in a timely manner and reasonable cost that support the District in meeting its sustainability goals. Compliance with specification guidance is sufficient to meet PPRA Section 1101(a) environmentally preferable procurement requirements. To access solicitation documents with full contract language, click [here](#).



BENEFITS

91

Metric tons of greenhouse gases avoided each year if the District composted 100 tons of food waste instead of disposing at the landfill

Which is the equivalent of taking **19** cars off of the road

SOURCES

www.epa.gov/epawaste/conserve/tools/warm/index.html

www.epa.gov/cleanenergy/energy-resources/calculator.html#results

Scope

All contractor-provided food services, including food sourcing, packaging, food waste reduction, water and energy conservation, solid waste recycling, and composting.

Specification Language

Food services providers for the District of Columbia shall meet the environmental criteria defined below.

Purchases of Food and Beverages

A minimum of 20% of all food and beverage purchases shall be locally-sourced from Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia, or West Virginia. This amount shall be calculated as a percentage of the total amount spent on purchases of food or beverages.

A minimum of 80% of all seafood purchases shall be from species that are not listed on the Monterey Bay Aquarium Seafood Watch "AVOID" list or from sources certified by the Marine Stewardship Council, with documentation that the purchase is only from certified sources.

Where applicable, tap water shall be made available.

Solid Waste Recycling

The contractor shall assist the District in recycling all types of materials for which recycling is available through the proper sorting of recyclables from compostable items and waste. Recyclable items shall align with those accepted by the facility's waste, recycling, and composting programs.

Fats, Oils, and Grease Recycling

Contractors shall support the District in implementing a program to collect and recycle used frying oil and oil collected from grease recovery devices, when applicable.

Composting

Contractors shall support the District in implementing composting programs through proper sorting of waste, recyclables, and compostable items which include food waste.



Specification Language (continued)

Use of Disposable Products

Expanded polystyrene packaging and cups shall not be used.

Full-service operations shall not use disposable or single-use utensils or serving ware; an exception may be permitted for takeaway food, for dining areas that do not have a functioning dishwasher onsite, or when reusable items may pose a safety hazard for the specific populations being served.

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All Disposable Foodservice Ware designed for onsite use and disposal shall be aligned with the waste, recycling, and composting programs and policies of the facility and be in compliance with the Sustainable DC Omnibus Act of 2014 which goes into effect on January 1, 2017 and the Sustainable Solid Waste Management Amendment Act of 2014.

All Disposable Foodservice Ware designed for off-site use and disposal shall be recyclable or compostable or made with recycled content and be in compliance with the Sustainable DC Omnibus Act of 2014 when it goes into effect on January 1, 2017 and the Sustainable Solid Waste Management Amendment Act of 2014.

Compostable packaging shall be third party certified through the Biodegradable Products Institute (BPI) to meet one of the following standards:

- ASTM D6400: Standard Specification for Compostable Plastics (www.astm.org/Standards/D6400.htm)
- ASTM D6868: Standard Specification for Biodegradable Plastics Used as Coatings on Paper and Other Compostable Substrates (www.astm.org/Standards/D6868.htm)

Recyclable packaging shall be made of materials that can be recycled using the District's recycling collection program.

Disposable napkins, utensils, and straws shall be available upon request or from self-serve dispensers, where applicable.

Condiments shall be available through self-serve dispensers, where applicable. Individual-use packets may be provided upon request or distributed when populations being served have restricted or limited mobility, such as the elderly or handicapped.

The Contractor shall not purchase waxed cardboard packaging for use in operations, unless it is accepted by a local composting service.

Transport packaging, or packaging used to carry food from the location at which it has been prepared to another location, shall be reusable, rather than single-use.

Disposable paper products (excluding sanitary paper) shall be environmentally preferable, and meet the requirements set forth in the Cleaning Supplies specification.

Disposable carryout bags shall meet the material and labeling requirements in 57 DCR 7208, 7209; Sections 21-1002 and 21-1006 (<http://dcregs.dc.gov/Gateway/NoticeHome.aspx?NoticeID=473765>).

Food Donation

Food that is suitable for consumption but will not be served to target populations shall be donated, where local food donation programs are available and liability concerns can be addressed. The contractor shall establish guidelines to determine the suitability of food to be donated for human and animal consumption and shall be in compliance with DC's municipal regulations for food and food operations (DCMR 25-A). Priority shall be given to donations for human consumption, followed by animal feed.



Specification Language (continued)

Waste Audit

The Contractor shall set a goal for reducing food waste, and conduct quarterly waste audits of total pre-consumer waste. The amounts and types of pre-consumer waste shall be recorded over at least three days of normal operation, and then normalized to the contractor's cost or weight of food purchases or other mutually agreed upon measure. Examples of appropriate methods may include recording the weight, number, or volumes of bags either through measurement performed by the contractor or through collecting data supplied by the hauler.

These results shall be compared to the data from previous audits and tracked over time.

The Contractor also shall support the District in conducting more detailed audits as requested from time to time through sorting, storing, and labeling bags or containers of waste, recyclables, and compostables following instructions provided by the District.

Purchasing of Dry Cleaning Services

Linen and uniforms shall be cleaned without perchloroethylene, where practicable.

Cleaning Supplies and Procedures

The Contractor shall follow the requirements set forth in the Cleaning Supplies specification when purchasing cleaning supplies.

The Contractor shall follow all applicable procedures set forth in the Janitorial Supplies specification.

Purchasing Appliances or Equipment

For a contractor required to purchase appliances, the Contractor shall follow the requirements set for in the Appliances specification.

For a contractor responsible for maintaining and purchasing water fixtures, the Contractor shall purchase those fixtures labeled by EPA's WaterSense program or have flow rates that do not exceed those specified by WaterSense.

For a contractor responsible for purchasing and maintaining lighting, the Contractor shall install ENERGY STAR certified light bulbs and light fixtures, where practical.

Water and Energy Conservation Checklists

The Contractor shall maintain a checklist of all tasks necessary to conserve water and energy, and a schedule for performing each task.

The Water Checklist shall address at least the following, as applicable:

- a. Turn off faucets when not in use.
- b. Regularly check for leaks and repair them.
- c. Maintain toilets and urinals.
- d. Do not use running water to defrost items or melt ice in sinks.
- e. Hand-scrape dishes before loading into the dishwasher.
- f. Operate dishwashers when full, when possible.
- g. Avoid spraying or hosing floors with water: use dry cleaning methods followed by damp mopping, and give preference to spot cleaning when wet cleaning methods are required.
- h. Set dishwasher temperature to the lowest temperature allowed by health regulations and consistent with the type of sanitizing system used.



Specification Language (continued)

The Energy Checklist shall address at least the following, as applicable:

- a. Perform and document maintenance of appliances as recommended by the manufacturer, if applicable.
- b. Set thermostats to cool at 85°F or to heat at 62°F during non-operating hours, if applicable. If this is not feasible, temperatures during non-operating hours shall be set as close as possible to the temperatures specified above.
- c. Set hot water heaters in accordance with the minimum or recommended supply temperature for the facility's dishwaters. In absence of a dishwasher, water temperature shall be set in accordance with minimum health code requirements.
- d. Monitor refrigerator and freezer temperatures.

Employee Training

The Contractor shall train all employees on the operating procedures, whether written or unwritten, that are needed in order to conform to this specification.

These procedures shall be reviewed for relevance, feasibility, and effectiveness during annual training, and updated as necessary.

New hires shall be trained on these procedures as part of their initial training.

Reporting

The Contractor shall document that the products and services supplied under this contract comply with key environmental criteria noted above. The Contractor shall submit the following information to the designated District point of contact.

1. Locally Sourced Food Report – The report shall be provided quarterly in excel via e-mail and provide at minimum:
 - a. Dollars spent on local food
 - b. Percentage of dollars spent on local food
 - c. Dollars spent on non-local food
 - d. Percentage of dollars spent on non-local food.
2. Certified Seafood Spend Report– The report shall be provided quarterly in excel via e-mail and provide at minimum:
 - a. Dollars spent on certified and non-certified seafood
 - b. Percentage of dollars spent on certified and non-certified seafood
3. Disposable Product Report – The report shall be provided annually in excel or word document via e-mail and include at minimum:
 - a. Item purchased
 - b. Item description, (manufacturer description and material type)
 - c. Items categorized as compostable, recyclable, or containing recycled content.
4. Cleaning Product List: To be provided annually in excel or word via e-mail, and provide at minimum:
 - a. Product type (degreaser, detergent, etc.)
 - b. Product name
 - c. Applicable eco-label
5. Training Report: To be provided annually in a word document via e-mail, and provide at minimum:
 - a. Copy of most recent training curriculum.
 - b. Employees who completed training
 - c. Date of employee training



Specification Language (continued)

6. Environmental Progress Report to be provided in a word document via e-mail on an annual basis.
 - a. Report describing the Contractor's success implementing environmental requirements of the contract, and describing opportunities for environmental improvement to the contract.
7. Waste Audit Report: To be provided quarterly in excel or word document via e-mail, and provide at minimum:
 - a. Volume or weight of recyclable waste
 - b. Volume or weight destined for composting facility
 - c. Volume or weight destined for landfill
 - d. Quarterly sales, cost of food purchases or weight of food purchases
 - e. Volume or weight destined for landfill divided by the quarterly sales, cost of food purchases or weight of food purchases

Background Information



This specification is based on **Green Seal's** Restaurant and Food Services standard (GS-55), adapted for the District's procurement context. Green Seal is a non-profit standard-setting organization certifying a range of products and services. Green Seal conducts scientific testing and on-site audits to verify that products meet recognized standards. Released in 2014, GS-55 is based upon the results of a pilot with several Chicago-area restaurants and food courts, which are listed on Green Seal's website.



ENERGY STAR is a voluntary program run by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Energy. Among other efforts, ENERGY STAR certifies products that demonstrate through third-party testing in EPA-recognized laboratories that they meet specific energy use criteria. Certified products are allowed to use the ENERGY STAR label. Information about ENERGY STAR certified lighting can be found at: www.energystar.gov/?c=lighting.pr_lighting_landing.



The **Marine Stewardship Council (MSC)** is an independent non-profit organization that establishes standards for sustainable fishing, performs outreach to fisheries and businesses, and educates consumers on sustainable practices. MSC ensures that MSC-labeled seafood comes from, and can be traced back to, a sustainable fishery.



This specification requires that compostable packaging is **Biodegradable Product Institute (BPI)**-certified to meet the ASTM D6400 (compostable plastics) or the ASTM D868 (plastics used in paper coatings) standards. This means that the products have been independently tested and verified to decompose in industrial or municipal facilities without leaving behind harmful toxics or plastic residues.



The **U.S. Environmental Protection Agency's WaterSense** is a partnership program helps consumers make smart water choices that save money and maintain high environmental standards without compromising performance. WaterSense-labeled products have been certified to be at least 20% more efficient than conventional products without sacrificing performance.



The **Monterey Bay Aquarium's Seafood Watch** raises awareness on sustainable fishing through its guide program, which provides science-based and peer-reviewed seafood recommendations for restaurants, distributors, purveyors, and consumers. The Seafood Watch guide identifies seafood items that are "Best Choices" or "Good Alternatives", and those to "Avoid."

Expanded polystyrene, sometimes referred to as **Styrofoam** or **foam**, is a material that cannot be composted or readily recycled and contributes to pollution of the Anacostia River. The Sustainable DC Omnibus Amendment Act of 2014 bans its use effective January 1, 2016.



Environmental Hotspots The most important environmental benefits associated with this specification

ENERGY CONSUMPTION	Using energy-efficient lighting and heating/cooling will help food services facilities conserve energy.
WATER CONSUMPTION	Installing WaterSense-labeled or similarly low-flow water fixtures will reduce water consumption. WaterSense products are at least 20% more efficient than average products in their category.
RECYCLED CONTENT	This specification requires a range of recycled content or otherwise environmentally preferable materials for single-use products such as takeaway items, reducing waste and reducing demand for virgin paper products.
MATERIALS USE/ SUSTAINABLE SOURCING	This specification requires that 20% of food purchases, by cost, shall be locally sourced, reducing emissions and GHGs from food transportation. In addition, this specification requires that 80% of seafood purchases meet sustainable sourcing requirements.
TOXICITY/HEAVY METALS	This specification prohibits the use of perchloroethylene for cleaning linens and uniforms, where practicable. Perchloroethylene is a toxic chemical. Exposure to perchloroethylene may cause cancer, nervous system disorders, and kidney and liver problems.
END-OF-LIFE DISPOSAL	Composting food waste, donating food, and recycling used cooking oil will reduce the quantity of food waste disposed in landfills; methane emissions from organic decomposition in landfills are a significant source of GHG emissions.

Significance to the District

SUSTAINABLE DC PLAN	This specification prohibits use of expanded polystyrene and requires procurement of local foods which supports meeting <u>Sustainable DC Plan</u> Waste Action 1.3 and Food Action 3.6.
LEGISLATION	<u>Healthy Schools Act of 2010</u> requires the procurement of local foods. <u>Sustainable DC Omnibus Amendment Act of 2014</u> prohibits use of expanded polystyrene and requires Disposable Foodservice Ware to be compostable or recyclable by January 1, 2017. <u>Sustainable Solid Waste Management Amendment Act of 2014</u> requires solid waste to be separated at the point of discard into recyclables, compostables, and trash and states that the District shall follow the solid waste management hierarchy to the maximum extent practical. <u>Retail Establishment Carryout Bags Disposable Carryout Bag Material and Labeling Requirements</u> includes material and labeling requirements for disposable carryout bags.
LEED FOR EXISTING BUILDINGS: O&M	<u>LEED v4 EBOM. LEED's Materials and Resources: "Purchasing – ongoing" credit</u> requires at least 60% of total purchases of ongoing consumables (by cost) meet at least one of several criteria, which include postconsumer recycled content requirements and local sourcing of food and beverages, and seafood certified by the Marine Stewardship Council.

For more information about sustainable specification guidance or the District's Sustainable Purchasing Program, please visit: <http://ocp.dc.gov/page/sustainable-purchasing>, call the OCP Customer Contact Center at: [202.724.4477](tel:202.724.4477), or email sppdc@dc.gov.