

Government Buying Standards For Food And Catering Services

ETDE Working With The Home Office

The catering industry is playing its part in the drive towards a more sustainable society. Here at 2 Marsham Street we have become more involved with reducing waste and managing waste-streams more effectively and we work closely with our suppliers to ensure that they support these initiatives.

Our Chefs are increasing their awareness of the origin of food that they purchase and we use local food producers and suppliers wherever possible to reduce the carbon footprint. We have adopted cooking methods that are more focussed on producing food that contributes to a healthy lifestyle and consumes less energy in its production.

When new equipment is procured, close scrutiny is given to its performance in terms of energy usage and we are constantly searching for sustainability innovation.

Current practices and initiatives

- Kitchen plant shut down at 16.00 daily.
- New vending services (2011) have introduced energy efficient machines and ethically sourced products.
- Streamlined deliveries to cut down on carbon footprint and lessen packaging waste.
- Our food waste is recycled.
- We use compostable food takeaway boxes.
- We provide refillable mugs in the café bars.
- We use Clover chemicals which are environmentally friendly.
- Our main dishwasher recycles energy through a condenser.
- Where possible we use seasonal, local and British produce.
- We provide recycling points for customers in all our catering outlets.

Criterion	Requirement	Assessment
Central Government source food, subject to no overall increase in costs, meeting UK or equivalent standards of production.		All meat, milk, dairy products meet UK or equivalent welfare standards. All fruit and vegetables meet UK or equivalent standards of production where relevant, as described in GBS guidance.
In line with the industry principles on country of origin information suppliers should be able to indicate the origin of the meat, meat products and dairy products either on the menu or accompanying literature, or at least when the information is requested by the consumer.		Country of origin can be made available if requested by a customer.
Eggs sourced from systems that do not use conventional cages. If from a caged system, enriched cages are used.	100% fresh eggs in shell.	All of the eggs supplied are free range.
Seasonal produce	Where fresh produce is used, menus are designed to reflect in-season produce and in-season produce is highlighted on menus.	Current menus are designed to reflect in-season products .
Fish products from sustainable sources	100%	No fish products sourced are from the MSC 'Fish to Avoid' list.
Primary commodity (i.e. raw ingredient) food and drink is produced to certified or assured higher level environmental standards (organic, LEAF)	10%	3.1% of products were organic.
Fairly traded tea and coffee	50%	100% of tea is fair trade and all coffee is Rainforest Alliance certified.
Tap water is visible and freely available and such provision is promoted.	Mandatory	Chilled tap water is available in all dining areas and at every tea point throughout the building.
Vegetables and boiled starchy foods such as rice, pasta and potatoes, are cooked without salt.	100%	It is our policy not to use salt in the cooking of these products.
Salt is not available on tables.	100%	Salt is not provided on dining tables.

Criterion	Requirement	Assessment
A percentage of the volume of desserts available is based on fruit – which can be fresh, canned in fruit juice, dried or frozen.	50%	Menus currently meet this criterion.
A portion of fruit is cheaper than a portion of hot or cold dessert.	100%	Criteria met.
If caterers serve lunch and an evening meal, fish is provided twice a week, one of which is oily. If caterers only serve lunch or an evening meal, an oily fish is available at least once every 3 weeks.	100%	Criteria met.
A percentage of meat and meat products, breads, breakfast cereals, soups and cooking sauces, ready meals and pre-packed sandwiches (procured by volume) meet Responsibility Deal salt targets and all stock preparations are lower salt varieties (i.e. below 0.6g/100mls)	At least 50% 100% of stock is lower salt.	Currently not all products meet this criterion. However, ETDE FM will work towards meeting the required standards.
Meat and meat products, biscuits, cakes and pastries (procured by volume) are lower in saturated fat where available. A percentage of hard yellow cheese has a maximum fat content of 25g/100g; a percentage of ready meals contain less than 6g saturated fat per portion; a percentage of milk is reduced fat; and a percentage of oils and spreads are based on unsaturated fats.	At least 50% for hard, yellow cheese. At least 75% for ready-meals, milk and spreads.	ETDE FM does not currently specify that all products must be lower in saturated fats. Oils and spreads meet this criterion and some hard cheese meets the criterion, however, it is unlikely to be 50%. All milk is at least semi-skimmed. Ready meals are not provided.
A percentage of breakfast cereals (procured by volume) are higher in fibre (i.e. more than 6g/100g) and do not exceed 12.5g / 100g added sugars.	At least 50%	Criteria met.
Meal deals include a starchy carbohydrate, vegetables and 1 portion of fruit	100%	Criteria met.

Criterion	Requirement	Assessment
SMEs	Provide opportunity for separate contracts for supply and distribution; and advertise all food-related tenders to SMEs.	Current food supply system meets this criterion.
Bottled water	Pre-bottled water (mineral or spring) is not included in the hospitality menu.	Bottled tap water provided. Chilled tap water at every tea point throughout 2MS.
Packaging waste	There are facilities available to staff and customers for recycling cans, bottles, cardboard and plastics.	There are facilities available for recycling.
Food waste minimisation	Any contractor must take steps to minimise food waste in its on-site operation using the guidance provided to help decide what action they will take. Contractors should set out what they will do, and feed back to clients on progress and results.	<p>A system is already in place to minimise and monitor food waste.</p> <p>Menu planning and accurate food ordering processes.</p> <p>Stock management processes in place. Rotation of stock and monitoring of 'use by' dates.</p> <p>Assessment of numbers on site to prevent over-production of food.</p> <p>Ensure food spoilage is minimised by observing proper storage criteria.</p> <p>Monitoring of refrigeration and freezer temperatures and hot food holding temperatures to minimise spoilage / wastage.</p> <p>Analysis of weekly food waste statistics to identify trends.</p>
Food waste disposal	The procuring authority must check whether a separate food waste collection service can be provided (see guidance on how to do so). If the service can be provided, while achieving value for money, then it should meet best practice standard.	<p>Kitchen food waste is kept and collected separately.</p> <p>Restaurant waste is segregated into two waste streams and again, food waste is collected separately.</p> <p>All food collected by our waste contractor is composted.</p>

Criterion	Requirement	Assessment
Energy use	The on-site catering operation is run in accordance with the hosts building's overall energy management policy.	ETDE FM follows local Home Office environmental policies.

Additional BEST PRACTISE criteria

Criterion	Requirement	Assessment
Animal welfare	All eggs, including liquid and powdered eggs , are sourced from systems that do not use conventional cages.	All of the in-shell eggs supplied are free range system.
Higher environmental standards	20% of primary commodity (i.e. raw ingredient) food and drink procured is produced to certified or assured higher level environmental standards (organic, LEAF or equivalent).	We supply 3.1% of organic products. We will review our sourcing in order to identify additional products in order to meet mandatory criteria.
Ethical standards	All tea, coffee, cocoa and bananas are certified as fairly traded.	All tea is fair trade and all coffee is Rainforest Alliance certified. All bananas are fair trade as is sugar. Drinking chocolate is fair trade and this accounts for the majority of cocoa purchased by value. Cocoa powder used for cooking is not fair trade. ETDE FM will review supplies of cocoa to see if certified product can be procured within acceptable price ranges.
Menu nutrient analysis	Menu cycles are analysed to meet stated nutrient based standards relevant to the major population subgroup of the catering provision.	Current menus have been analysed and meet criteria.
Calorie and allergen labelling	Menus (for food and beverages) include allergen and calorific value labelling.	Menus currently include allergen and healthy choice information. ETDE FM will work towards implementing a system for calorific value labelling.

Criterion	Requirement	Assessment
Packaging waste	<p>Packaging waste in delivering food for the catering service in minimised so that:</p> <p>(i) tertiary and secondary packaging should consist of at least 70% recycled cardboard; and</p> <p>(ii) where other materials are used, the tertiary packaging must either be reusable or all materials contain some recycled content.</p>	The main suppliers already provide all corrugated packaging from typically 65%, and in some instances 100%, recycled material and all cases are 100% biodegradable and are recycled.
Food waste minimisation	Any contractor has a food waste minimisation plan in place, including actions and estimated quantifiable reductions, and ensures appropriate training is given to staff to ensure best practise in terms of food waste minimisation.	A food waste reduction plan and monitoring system is currently in place.
Food waste disposal	Where possible, an appropriately-licensed separate food waste collection service should be procured as part of overall site waste management (with the food waste collected going <u>either</u> for treatment at an in-vessel composting <u>or</u> anaerobic digestion facility or other suitable facility (as opposed to landfill).	Criteria met.
Energy use	The on-site catering operation is run in accordance with the Carbon Trust food preparations and sector guide (CTV035).	ETDE FM follow the Home Office energy policies.

Criterion	Requirement	Assessment
Light catering equipment	Food and drink to be consumed in restaurants and canteens must be served using cutlery, glassware and crockery which are reusable and washable.	All sites use reusable and washable cutlery, glassware and crockery.
Environmental management system	The contractor must prove its technical and professional capability to perform the environmental aspects of the contract through: an environmental management system (EMS) for catering services (such as EMAS, ISO 14001 or equivalent).	ETDE FM is accredited with ISO 14001.