

Rhode Island Food Purchasing

Interagency Food and Nutrition Policy Advisory Council

Presentation by

Lorraine Hynes

Director, Division of Purchases

Rhode Island Director of Administration

Thursday, September 27, 2012

10:00 AM – 11:30 AM

Introduction

- State spends roughly \$10 million annually on purchased food goods through various contracts, vendors, spot buys, etc.
- Efforts in 2009 to achieve cost savings
- Consolidation of State's vendor base
- Current efforts underway to explore options to support RI farmers, fishermen, and small businesses while simultaneously providing healthy, nutritional, and local food where possible

Prime Food Vendor Contract

- Multiple vendors responded to the June 2009 RFP
- Made single award to Hartford Provisions, Co.
- Procurement was awarded to the lowest responsive and responsible bidder
- 5 year contract (3 years with the option to renew for 2 additional 1-year periods)
- Current Contract Duration: 01-Oct-09 through 30-Sep-12
- Master Price Agreement (MPA) #435
- \$8,094,109.73 expended since start of contract in October 2009

Prime Food: Contract Subcategories

- Perishables (Produce and Fresh Food)
- Dairy (Excludes items on the Dairy Contract)
- Canned/Dried Goods
- Meat
- Poultry
- Seafood
- Frozen Foods
- Cups and Containers
- Miscellaneous Items (Personal Care Products, Cutlery, etc.)

Prime Food: Overall Process

- Vendor is required to service all areas of the State
- Current specific drop-off locations: Central Distribution Center (Cranston, RI) and Rhode Island College (Providence, RI)
- All orders shall be delivered to specified destination within 24-48 hours after receipt of order, with 98% fill rate
- Vendor shall supply pricing for cost plus fixed fee per case delivered
- Division of Purchases retains quarterly reports with spend lists

RI Opportunities for Local Buying

- 2011 Senate Resolution S-0998, RI General Laws 37-2-8, and Section 9 of the Procurement Regulations support agencies' ability to purchase local Rhode Island food products
- Director of Administration and Division of Purchases moving forward on delegating authority to and creating guidelines for state agencies to utilize spot buys to purchase local and nutritional food products
- Department of Administration, Division of Purchases, and Department of Corrections exploring pilot opportunities

Dairy Contract

- Bid once per year, based on fluctuating rates
- Deliveries include Eleanor Slater Hospital, ACI, Training School, Veterans Home
- Approximately \$745,689.00 spent YTD (Year-To-Date)
- Some dairy products/ice cream purchased from Prime Food Vendor (approximately \$407,439.60 in FY11)

Bakery Contracts

- Bid once per year (2 current vendors)
- Homestead Bakery (Rumford, RI) and Superior Bakery (Cranston, RI)
- Approximately \$360,000 YTD
- Contracts end 10/31/2012
- Products include: Loaves of bread, hamburger and hot dog buns, dinner rolls, English muffins, bagels, wheat wraps, etc.

Concessions Food Service

- Corporate Chefs provides cafeteria and food concessions service to the One Capitol Hill Building
- Starting in 2011, Department of Health and Department of Administration have been exploring options for healthy, nutritional options in the breakfast and lunch services
- Contract states vendor shall create a menu that emphasizes variety, nutrition, and quality
- Vendor shall also include “display of calorie, fat and sodium content” per serving for all menu items not prepackaged
- Vendor shall also provide “[a]ppropriate portion sizes ... for all menu items, according to the 2005 Dietary Guidelines for Americans”

Vending Machines

- Last bid out in 2008
- 2 vendors: Bottling Group LLC (Cranston, RI) and Ocean State Vending LLC (Johnston, RI)
- MPA Duration: 09/01/2008 – 03/31/2013 with option to renew up to two additional years
- Percentage of commission goes to the Services for the Blind and Visually Impaired, Department of Human Services (percentage varies by product type)



Search pages were recently updated to display additional search results.
In order for the changes to take effect, you will need to clear your Internet browser cache. [Click here for instructions](#)

- ▶ Home
- ▶ Mission
- ▶ Bidding Information +
- ▶ Bidding Opportunities +
- ▶ Rules and Regulations
- ▶ Agency Information
- ▶ Access Public Records
- ▶ Vendor Center +
- ▶ Master Price Agreements
- ▶ Contact Us

Authorized Users Only

[External Posting](#)

[Login](#)



Bidding Opportunities

It's quick, it's easy, it's **online!** »

- ◀ Bidding Opportunities
- ◀ Doing Business with The State of RI
- ◀ Vendor Center
- ◀ Access to Public Records
- ◀ Master Price Agreements
- ◀ How to Get Automatic Bid Notices

Welcome to the Rhode Island Division of Purchases Website

Division of Purchases
One Capitol Hill
Providence, RI 02908
401-574-8100
www.purchasing.ri.gov

Rhode Island Department of Environmental Management

Agency Food Initiatives and Directives



Speaker: Ken Ayars

Relevant 'Big Picture' Statutes & Regulatory Programs

- **Agricultural Functions of Department of Environmental Management** (RI General Laws 2-1)
 - Establishes marketing, inspection, and enforcement directives.
- **Division of Agriculture Programs & Regulations**
 - Establishes inspection, certification, and grant programs for food producers, handlers, and distributors.
- **Right to Farm Act** (RI General Laws 2-23)
 - Provides protections for on-farm agricultural activities.
- **Fisheries Management Regulations**
 - Determined at the federal, regional, and/ or state level depending on the species.

Local Food Marketing & Promotion

- Management of Nine (9) Farmers Markets
- Senior Farmers Market Program
- Get Fresh Buy, Local Program
- Rhode Island Local Beef
- Rhody Fresh Milk
- Seafood Marketing Collaborative
- RI Food Policy Council, member
- Interagency Food & Nutrition Policy Advisory Council, member
- Specialty Crop Grants

Land Conservation for Food Production

- Farmland Designation Program
 - Farm, Forest, and Open Space
- Farmland Preservation Easement Programs
 - 93 Farms, 6,760 acres protected by state easements
- DEM Farmland Ownership
 - Dame Farm, Urban Edge Farm
- DEM plots leased to farmers
 - 16 leases, 355 acres

Licenses & Certifications

- Organic Farm Certification
- Organic Certification (Handlers of Food)
- Good Agricultural Practices Certification
- Shell Egg Grading
- Bee Keeping & Honey Production
- Nursery Licensing
- Fishermen Licensing
- Aquaculture Licensing

Inspections & Sampling

- School Lunch Program Inspections
- Feed and Pet Food Sampling
- Fertilizer Sampling
- Fruit and Vegetable Sampling for Pesticide Residue
- Livestock Inspection Programs
- Vaccinations
- Shellfish transplanting





HEALTH's Role in Food Policy

Eliza Lawson, MPH

Program Manager, Initiative for a Healthy Weight

Rhode Island Department of Health

HEALTH's Mission



The primary mission of the Rhode Island Department of Health is to prevent disease and to protect and promote the health and safety of the people of Rhode Island.



**Food and nutrition are
critical to health**



Unsafe Food Causes Disease

- E. Coli
- Salmonella
- Listeria
- Norovirus



Poor Nutrition Leads to Disease

- Diabetes 7.4% RI adults
- CVD 8% RI adults
- Breast Cancer 770 new cases
- Colon Cancer 650 new cases
- Obesity 61% RI adults



Consequencces Hurt the Economy

- Health care costs

– Obesity	\$386M
– Diabetes	\$420M
– CVD	\$686M



**Healthy foods
prevent disease and
lower health care costs**



Healthy Foods?

- Lower amounts of:
 - Sodium
 - Saturated fat
 - Dietary cholesterol
 - Trans fats
 - Added sugars
 - Refined grains
 - Alcohol
- Higher amounts of:
 - Fruits and Veggies
 - Whole grains
 - Fat-free/low-fat dairy
 - Low fat proteins
 - Oils over solid fats
- Prepared safely



What's HEALTH's Role

- Ensure people have safe and nutritious foods in the places where they live, learn, work, and play
- Develop and implement policies that ensure safe and nutritious foods
- Make safe and healthy foods the default choice



Our Programs

Office of Food Protection



- License food establishments
- Inspect for compliance
- Certify food managers
- Investigate illness reports



WIC Program

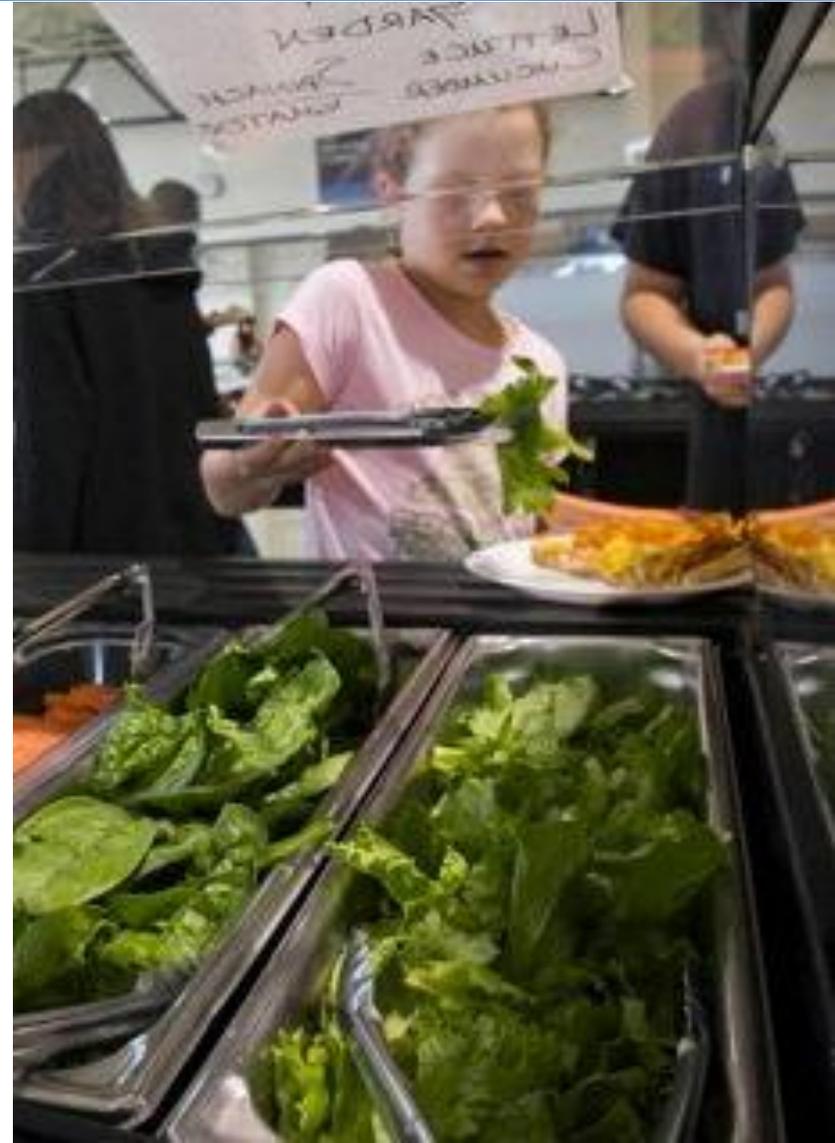
- Educate clients about nutrition
- Provide checks for healthy foods
- Connect families to services



Initiative for a Healthy Weight



- Develop and promote nutrition standards
 - Childcare regulations
 - School meals, vending, and a la carte guidelines
 - Public service venues
 - Worksites
- Make healthy choices the default





A few examples of collaboration

- DCYF Childcare regulations
- SNAP Restaurant Meals Pilot Program
- *Healthy Eating at Events Policy*



Rhode Island Department of Health Healthy Eating at Events Policy



Purpose

To promote a healthy Rhode Island workforce and encourage healthy eating practices by serving nutritious food and beverages.

Scope

Meetings, trainings, conferences, workshops, summits, or other public events held by HEALTH or its contractual partners. Community and state agency partners are strongly encouraged to adopt the policy.

Effective Date – June 1, 2012

Comment on this policy is welcomed and will be reviewed and updated on an annual basis.

Policy

BEVERAGES

- Have water available throughout the event, use pitchers not individual bottles when possible;
- Serve low or no calorie beverages that do not contain added sugar [water, coffee, tea, unsweetened iced tea, or flavored seltzer waters];
- Offer only low-fat or fat-free options when serving milk – avoid whole milk and cream;
- Limit beverages with artificial non-caloric sweeteners.

MEALS/SNACKS

- Provide food and beverages consistent with the [Dietary Guidelines for Americans](#);
- Avoid all fried foods including pastries, french fries, fried chicken, donuts, chips;
- Incorporate as many locally grown and/or certified organic food options as possible;
- Keep food safety in mind. Discard food that has been at room temperature for more than two hours.

FRUITS AND VEGETABLES

- Serve whole, pre-cut, or dried fresh fruit and/or vegetables at every meal/snack;
- Use fruit and vegetable salads as snacks;
- Prepare vegetables with minimal amounts of fats and salt;
- Serve low-calorie condiments like light salad dressings and hummus offered on the side;
- Provide locally grown or certified organic produce when possible.

GRAINS

- Use 100% whole grains [brown rice, oatmeal, and whole wheat];
- Provide healthy portion sizes [mini or quartered bagels or thinly sliced whole grain bread];
- Avoid grain snacks that are fried or contain trans-fat [instead of chips serve low-fat popcorn or whole grain pretzels].

PROTEIN (MEAT, MEAT ALTERNATIVES, NUTS, AND DAIRY)

- Serve only low-fat or fat-free dairy foods [low-fat cheese, low-fat yogurt];
- Limit chicken, fish and other protein servings to 4-ounce portions that are baked, broiled, grilled, and low in sodium – avoid red meat, fried chicken and fish, and other proteins that have been fried;
- Include a low-fat, low-sodium vegetarian option when possible;
- Provide healthy protein-rich snacks such as low-sodium nuts and low fat yogurt with no added sugar.

DESSERTS

- Make whole or pre-cut fruit the default choice for desserts;
- Offer only low-fat variations, pre-cut into mini portions – avoid desserts high in butter or cream;
- Be mindful that desserts are not necessary for a successful event.



Local is good for health

- A local food system
 - Addresses social determinants of health
 - Economy
 - Poverty
 - Employment
 - Lessens environmental impacts of pollution
 - Asthma & emphysema
 - Chronic disease and cancers
 - Uses real food and less processing
 - Trans fats
 - Refined carbs
 - Preservatives



Local Food System

Nutritious Food System

Healthy Economy

Healthy Rhode Islanders



Eliza Lawson

Program Manager

401.222.4847

Eliza.Lawson@health.ri.gov

www.health.ri.gov