

GOVERNMENT BUYING STANDARDS FOR FOOD AND CATERING SERVICES

Defra catering GBS report, October – December 2011

Food and catering services overarching commitments

Production standards	Central Government must source food, subject to no overall increase in costs, meeting UK or equivalent standards of production.	All of the products supplied meet UK production standards.
Origin of meat and dairy	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 information is published on the menus.

Food and Catering Service Standards

Impact Area	Mandatory	Performance
Animal welfare	100% of eggs (in shell) sourced from systems that do not use conventional cages. If from a caged system, enriched cages are used.	100% of eggs 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.	Menus are designed to reflect in-season products and seasonality messages are displayed around the restaurant.
Fish	All fish are demonstrably sustainable with all wild-caught fish meeting the FAO Code of Conduct for Responsible Fisheries (includes Marine Stewardship Council certification and Marine Conservation Society 'fish to eat').	During this reporting period Eurest have reviewed their fish suppliers and are now only providing fish that is either Marine Stewardship Council certified or on the Marine Conservation Society 'fish to eat' list rating 1 or 2.
	If caterers serve lunch and 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	Evening meals are not provided. Oily fish is available on 3 occasions over the four week menu cycle. Fish is available on 17 occasions

	least once every 3 weeks.	during the four week menu cycle (82% white fish, 18% oily fish). Fish options make up 28% of the hot main meals choices available at lunch time (excluding vegetarian food option).
Environmental production standards	At least 10% by value of primary commodity (i.e. raw ingredients) food and drink is produced to certified or assured higher level environmental standards (e.g. organic, LEAF).	20.5% of products are produced to higher environmental standards (Organic / LEAF).
Ethical trading	At least 50% of tea and coffee is fairly traded.	With the exception of fruit teas, all tea and coffee provided is certified 'Rainforest Alliance' which meets the fairly traded requirements.
Water	Tap water is visible and freely available and such provision is promoted.	Free tap water is available and is situated in a prominent position.
	Pre-bottled water (mineral or spring) is not included in the hospitality menu.	Pre-bottled water is not available on the hospitality menu.
Reducing salt	Vegetables and boiled starchy foods such as rice, pasta and potatoes, are cooked without salt.	Vegetables and boiled starchy foods, such as rice, pasta and potatoes are cooked without salt as standard practice. In addition, chefs are also trained not to season food with additional salt.
	Salt is not available on tables.	Salt is not available on any of the tables. In addition, Compass Group (Eurest) has reduced the amount of salt contained in sachets by 25%.
	At least 50% of the foods listed below (procured by volume) meet Responsibility Deal salt targets and all stock preparations are lower salt varieties (i.e. below	Percentage of products that already meet the Responsibility Deal 45% of meat and meat products

	<p>0.6g/100mls).</p> <p>meat and meat products, breads, breakfast cereals, soups and cooking sauces, ready meals, pre-packed sandwiches</p>	<p>100% of breakfast cereals</p> <p>100% of homemade soups</p> <p>Ready meals are not provided</p> <p>100% of sandwiches with high salt fillings</p> <p>50% of sandwiches with low salt fillings</p>
Increasing fruit and vegetable consumption	<p>At least 50% of the volume of desserts available is based on fruit – which can be fresh, canned in fruit juice, dried or frozen.</p>	<p>75% of desserts contain fruit</p> <p>In addition, 40% contain 1 portion of 5 a day (80g fresh / frozen / canned, 30g dried). 25% of desserts are at least 50% fruit.</p>
	<p>A portion of fruit is cheaper than a portion of hot or cold dessert.</p>	<p>A portion of fruit is always cheaper than a hot or cold dessert.</p>
	<p>Meal deals include a starchy carbohydrate, vegetables and 1 portion of fruit.</p>	<p>The meal deal available includes a sandwich, with the option of choosing a piece of fruit and a drink.</p>
Reducing saturated fat	<p>Meat and meat products, biscuits, cakes and pastries (procured by volume) are lower in saturated fat where available.</p> <p>At least 50% of hard yellow cheese has a maximum total fat content of 25g/100g;</p> <p>at least 75% of ready meals contain less than 6g saturated fat per portion;</p> <p>at least 75% milk is reduced fat;</p> <p>and</p> <p>at least 75% of oils and spreads are based on unsaturated fats.</p>	<p>Where available on the market (and meeting quality standards) lower saturated fat meat and meat products, biscuits, cakes and pastries are always sourced.</p> <p>100% of hard cheese contains less than 25g of saturated fat per 100g. Ready meals are not provided.</p> <p>100% of milk is organic semi skimmed</p> <p>83% of oils and spreads are based on unsaturated fats.</p> <p>In addition, cooking oils are 100% rapeseed oil and Flora margarine portions are offered as an alternative to butter.</p>
Cereals	<p>At least 50% 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.</p>	<p>80% of breakfast cereals range provided are high in fibre and do not exceed 12.5g/100g added sugars.</p>

		Based on the volumes sold, 47% of the breakfast cereals being purchased by consumers are high in fibre and do not exceed 12.5g/100g added sugars. This demonstrates that Eurest are offering customers a variety of cereal, however 53% of customers are purchasing cereals that are lower in fibre and higher in sugar content than the target.
SMEs	Provide opportunity for separate contracts for supply and distribution; and advertise all food-related tenders to SMEs.	The current food supply system meets the criteria. Distribution is decoupled from products and food is sourced from 361 SMEs.
Reducing landfill	There are facilities available to staff and customers for recycling cans, bottles, cardboard and plastics.	A range of recycling facilities are available; including cans, bottles, cardboard and plastics.
Food waste	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.	A system is in place to monitor food waste. The system requires operators to manually separate and record all food wastage on site.
	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 the best practice standard.	Separate food waste collections are undertaken at London and York sites. Defra will be investigating the scope to extend this provision to other sites.
Energy management	The on-site catering operation is run in accordance with the host building's overall energy management policy.	The catering team regularly meet with the FM team to discuss sustainability matters, including energy management.
Catering equipment	The minimum mandatory Government Buying Standards for	Newly purchased equipment meets the relevant standards.

	<p>catering equipment apply where relevant:</p> <p>Domestic refrigerators and freezers – it meets Energy Efficiency standard A and meets standards on greenhouse gases.</p> <p>Commercial refrigerators and freezers – it meets the latest Enhanced Capital Allowance criteria and meets standards on GHGs.</p> <p>Covers for refrigerated units – it meets the latest Enhanced Capital Allowance criteria.</p> <p>Domestic electric ovens – it meets Energy Efficiency standard A, at varying energy efficiencies indices depending on cavity size.</p> <p>Domestic dishwashers – it meets Energy Efficiency standard A, at varying energy efficiency indices for overall energy efficiency, drying and cleaning performance.</p> <p>Kitchen taps – have flow rates of not less than 5l/min delivered through either automatic shut off, screw down/lever, or spray taps; and non-flow rate elements shall meet the Enhanced Capital Allowance Scheme (ECA) Water Technology List criteria.</p>	
Paper products	<p>The minimum mandatory Government Buying Standards for paper products apply where relevant:</p> <p>Tissue paper (for example kitchen and toilet tissue and hand towels) must have 100% recycled content, to include only genuine recovered fibre (i.e. no ‘mill broke’), in accordance with NAPM definition.</p>	All of the products in this range are 100% recycled.

Impact area	Best Practice	Performance
Animal welfare	All eggs, including liquid and powdered eggs, are sourced from systems that do not use conventional cages. If from a caged system, enriched cages are used.	100% of eggs are free range.
Environmental production standards	At least 20% of primary commodity (i.e. raw ingredient) food and drink is produced to certified or assured higher level environmental standards (organic, LEAF or equivalent).	20.5% of products are assured higher environmental standards (Organic / LEAF)
Ethical trading	All tea, coffee, cocoa and bananas is certified as fairly traded.	With the exception of fruit teas, all tea and coffee provided is certified 'Rainforest Alliance' (which meets the fairly traded requirements) and all cocoa and bananas are fairly traded. In addition, all sugar is also fairly traded.
Snacks	Savoury snacks are only available in packet sizes of 35g or less.	A total of 45 savoury snack products are available. 40% of the range is sold in pack sizes of less than 35g. Reducing the snack range to products in packet sizes of 35g or less would limit customer choice.
	Confectionery and packet sweets are in the smallest standard single serve portion sizes available within the market.	All confectionery packet sweets are the smallest commercial packets on the market.
Reducing sugar	All sugar containing drinks are available in no more than a 330ml portion size (excluding hot drinks).	Currently 19% of sugar containing drinks (including fruit sugars) are sold in a portion size less than or equal to 330ml. Based on volume procurement, 23% of sugar containing drinks are sold in portion sizes less than or equal to 330ml. Reducing the sugar containing drink range to a maximum portion of

		330ml would limit customer choice.
Menu analysis	Menu cycles are analysed to meet stated nutrient based standards relevant to the major population subgroup of the catering provision.	The five day, four week lunch menu cycle has been analysed against and meets the Dietary Reference Values (DRVs) for adults aged 19-74.
Calorie and allergen labelling	Menus (for food and beverage) include a calorie and allergen labelling.	Individual dish nutrition information is provided on counter labels at point of choice to help customers make informed diet decisions. This is supported by a range of health and wellbeing education information being displayed on the Wellbeing notice boards in the restaurants. Currently working towards displaying all allergen information on the counter labels.
Packaging waste	Packaging waste in delivering food for the catering service is minimised so that: Tertiary and secondary packaging consists of at least 70% recycled cardboard; and Where other materials are used, the tertiary packaging must either be reusable or all materials contain some recycled content.	Eurest are continually working with their suppliers and distributors to minimise packaging waste. The main supplier already provides all corrugated packaging from typically 70%, and in some instances 100%, recycled material.
Food waste	Any contractor as a food waste minimisation plan in place, including actions and estimated quantifiable reductions and ensures appropriate training is given to staff to ensure best practice in terms of food waste minimisation.	Eurest have a food waste reduction plan and monitoring system. A system is in place to monitor food waste. The system requires operators to manually separate and record all food wastage on site. The system is support by staff training and poster / awareness campaigns.
	An appropriately-licensed separate food waste collection service should be procured as part of overall site waste management	Defra will be investigating the possibility of introducing separate food waste collection services at all sites with catering facilities.

	(with the food waste collection going either for treatment at an in-vessel composting or anaerobic digestion facility or other suitable facility (as opposed to landfill)).	
Energy efficiency	The on-site catering operation is run in accordance with the Carbon Trust food preparation and sector guide (CTV035).	The catering team regularly meet with the FM team to discuss sustainability matters, including energy management.
Waste minimisation	Food and drink to be consumed in restaurants and canteens must be served using cutlery, glassware and crockery which are reusable and washable.	All of our units have reusable and washable cutlery, glassware and crockery. However, there is also a requirement to provide consumables for a take-away service.
Environmental management systems	The contractor must provide 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).	Eurest's internal systems are ISO QAR accredited to Silver Standard, this includes ISO 14001, ISO 18001 and ISO 9001.
Catering equipment	The best practice Government Buying Standards for catering equipment apply where relevant: Domestic dishwashers Commercial cooking equipment, including ovens, fryers and steam cookers Domestic fridge freezers	Newly purchased equipment meets the relevant standards.
Paper products	The best practice Government Buying Standards for paper products apply where relevant: Napkins and kitchen tissue meets the criteria of the Ecolabel or equivalent	Eurest are currently working towards meeting this requirement.