

## Public Sector Food Procurement Initiative

Proportion of domestically produced food used by government departments and also supplied to hospitals and prisons under contracts negotiated by NHS Supply Chain and National Offender Management Service (previously HM Prison Service)

Third report: 1 April 2008 to 31 March 2009



February 2010

Department for Environment, Food and Rural Affairs

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## Executive summary

This report shows the proportion of food used by Whitehall departments and supplied to hospitals and prisons under contracts negotiated by NHS Supply Chain and National Offender Management Service that is domestically produced (i.e. grown or reared in the UK). The report covers the period from 1 April 2008 to 31 March 2009. There have been a number of changes since the last report including changes to the way Departments are structured and the inclusion of the UK Borders Agency and the Ministry of Defence's non-operational bases. It is therefore difficult to make like for like comparisons with last year's report. Bearing that in mind the report shows:

- Most (13 Departments out of 21) have increased the proportion of UK produced food as a percentage of all food supplied (2 have remained constant and 3 Departments do not have comparable data across the two years).
- 99% of milk and whole eggs supplied to Government Departments came from the UK.
- The proportion of bacon supplied from the UK increased from 29% to 36%.
- 8 Departments source 100% of fish from sustainably managed sources and 9 have increased the percentage of farm assured food e.g. Red Tractor, supplied.
- The average amount of UK sourced potatoes, root vegetables, other vegetables (e.g. asparagus, celery, leeks, lettuce and watercress), soft and orchard fruit have all increased.
- Overall the average proportion of food commodities of UK origin is 65% (64% in first report, 66% in second report).

### Overall % of indigenous food<sup>1</sup>

	DCMS	DCSF	Defra	DfID	DCLG	BIS	DfT	DWP	FCO	HMT	HMRC Steps	HMRC Non-steps	HO-HQ	MoJ	CO	NHS SC	UKBA	MoD Ops	MoD CRL	MoJ NOMS	Private Prisons
2008-09	90	56	90.5	67	57.5	91	68	63.5	57.5	57.5	45	66	60	61	82	64.5	62	62	50	50	57
2007-8	90	50	85	55	65	87	71	74	65	55	45	65		67	68	70		59		49	56
2006-7	72	75	79.5	66	59	87.5 <sup>2</sup>	71	58.5	87	40.5	52			65.5	64	58.5		43		37	58

<sup>1</sup> Final percentage – this is the average of the figures provided by Departments rather than of the values of individual commodities supplied, see Table 1 below.

<sup>2</sup> BERR in 2006-07

## Background

### Public Sector Food Procurement Initiative (PSFPI)

1. The PSFPI was launched in 2003, It supports the Government's Sustainable Food and Farming Strategy for England which aims to deliver a world class sustainable farming and food sector that contributes to a better environment and healthier, more prosperous communities.
2. PSFPI's six priority objectives are:
  - Promote food safety, including high standards of hygiene;
  - Increase the consumption of healthy and nutritious food;
  - Improve the sustainability and efficiency of production, processing and distribution;
  - Increase tenders from small and local producers and their ability to do business with the public sector;
  - Increase cooperation among buyers, producers and along supply chains;
  - Improve the sustainability and efficiency of food procurement and catering.
3. This is the third report looking at the proportion of UK produced food in the public sector. It covers Government central offices, state and privately run prisons, NHS supply chain and the the Ministry of Defence. It does not include school meals and food supplied in further and higher education, nor food purchased by approximately

40-50% of the health and care sector that does not come via NHS supply-chain.

### ***Legal and policy framework***

4. Public bodies may not by law discriminate in favour of domestic producers. Public procurement law regulates the purchasing by public sector bodies of contracts for goods, works or services. It is designed to open up the EU's public procurement market to competition to prevent "buy national" policies and to promote the free movement of goods and services. It does not allow public bodies to give greater weight to locally produced food and drink when deciding to award contracts.
5. The legal and policy framework does however provide public bodies with the flexibility to be innovative in their procurement and the Government encourages them for example to:
  - Increase tendering opportunities for small and local producers, which by increasing competition can help achieve value for money for the taxpayer in support of UK public procurement policy; and
  - Work in partnership with their contractors to similarly open up their supply chains where this is commercially viable.
6. For the purposes of this document 'domestically produced' is defined as having been grown, reared and produced in the UK. Therefore, food that is processed in the UK using meat from animals produced elsewhere is *not* included. Departments were asked to exclude products that were processed in the UK from imported ingredients.

7. Data for this report has been supplied by the individual Departments. Any queries relating to Departments' figures should be directed to the Department concerned.

### Supplies of UK produce

8. ***The UK does not aim to be self-sufficient, even in indigenous foodstuffs.*** Total self-sufficiency would make the UK's food supplies less secure rather than more secure. Food security is fundamentally about availability, affordability and access to nutritious and sustainably produced food. It is not a question of domestic self-sufficiency. The UK is currently 73% self-sufficient in all indigenous foods, a higher proportion than in the 1950s. The UK is also a significant exporter of wheat, lamb, dairy products and breakfast cereals.<sup>3</sup> Even if it were possible, self-sufficiency would not insulate us against disruptions to our domestic supply chain and retail distribution system. It would open up the UK to risks of adverse weather events, crop failure and animal disease outbreaks.

### Main public sector food buyers

9. DCSF, NOMS, NHS and MoD are the four main sectors of public expenditure on food and catering. Schools are the highest with about £1 billion spent on catering overall of which some £350m is estimated to be spent on ingredients. Schools are not covered in this report which includes only DCSF central office catering operations. Higher education and further education are estimated to spend between £350m and £500m on food ingredients per year.

10. The NHS accounts for some £300 million on food and £500 million on catering overall per year. About half of the food used is procured through framework contracts let by NHS Supply Chain (NHS SC), which the Trusts are encouraged to use but are not compulsory. The contracts must therefore be competitive and offer the Trusts value for money. NHS Supply Chain is covered in the report, but those trusts that do not use NHS SC are not.

11. The Armed Forces spend approximately £135 million on food and delivery per year. The report covers MoD operational catering (MoD OPS) and non-operational, called Catering, Retail and Leisure (MoD CRL). Pay as you dine (PAYD) forms part of the catering leisure and retail facilities for non-operational bases and barracks and is being consolidated and let regionally by the Front Line Commands of the Navy, Army and RAF based 'Super Multi-Activity Contracts' and Private Funding Initiatives.

12. For MoJ, the information here is divided into three areas for ease of reporting; The National Offender Management Service (NOMS), privately run prisons and all contracted catering across the MoJ.

13. NOMS, covering 128 public sector prisons, spends some £54 million on food through centrally let contracts. There are 11 private prisons contractually managed by private companies such as GSL, Serco and G4S Justice Services who operate their own food supply chains. The third area reported is catering services. This comprises contracted catering in courts, headquarters buildings and staff messes in prisons. Information in the report for MoJ catering contracts is based on centrally let contracts.

### Pigmeat Task Force

14. In response to concerns that some Departments were not procuring pork, bacon and other pigmeat products reflecting UK or

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<sup>3</sup>Latest statistics on Agriculture in the UK are available here <https://statistics.defra.gov.uk/esg/publications/auk/2008/excel.asp> and basic Horticulture Statistics are available here <https://statistics.defra.gov.uk/esg/publications/bhs/2009/default.asp>

equivalent standards, this year's report sought comments on the reasons for this.

15. The results of this exercise highlighted cost as the primary barrier. To help address this and to improve the quality of pigmeat procured by the public sector, Defra and the Office of Government Commerce have produced guidance to contracting authorities on how to incorporate additional contract award criterion for pork, bacon and other pig meat products for human consumption, aimed at improving the quality of the products procured.

### 16. Public sector food procurement landscape

17. It is estimated that the public sector spends over £2bn on food and food services. Approximately half of this is spent on food ingredients, the rest being on catering services, kitchen equipment etc. Information on the original source of raw food ingredients often has to come from several layers down the delivery chain, and a large number of suppliers and contracts is involved, so while every effort has been made to record this information accurately, there is inevitably a margin of error.

18. The majority of public expenditure on food is undertaken by schools and colleges, prisons, the armed services and the NHS. Department's central offices' which accounts for staff canteens and hospitality services within the departments concerned, accounts for only about 1% of public sector food procurement (see Fig 1) Spending within Department offices, while important in sending a positive message to the wider public sector, is financially less significant and the challenges faced are different.

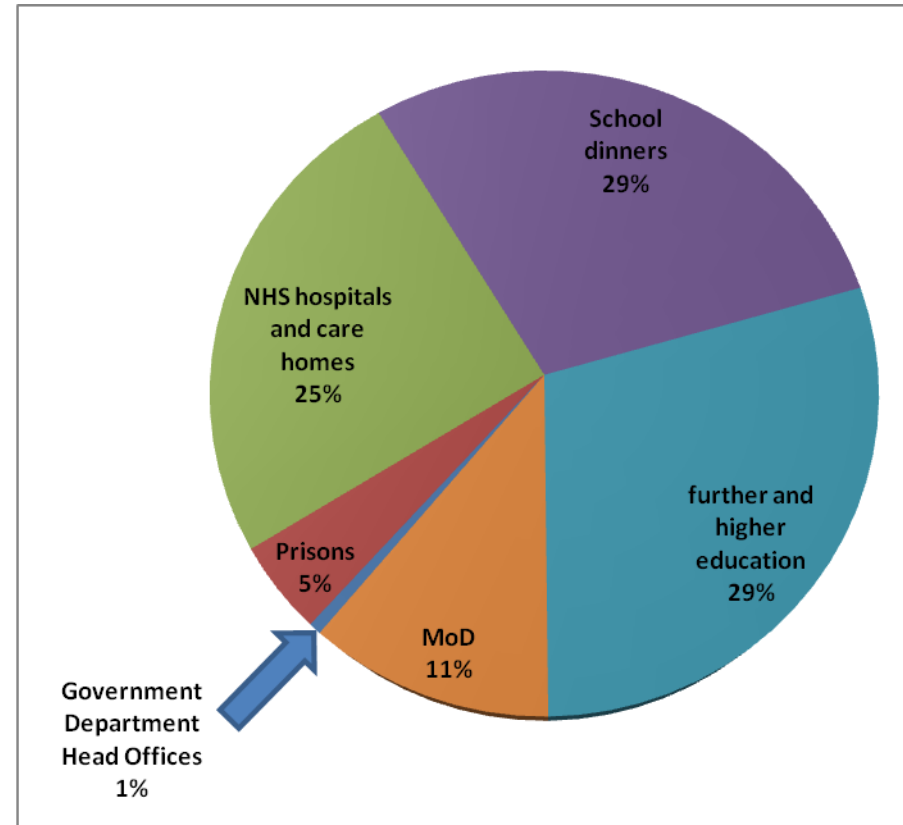
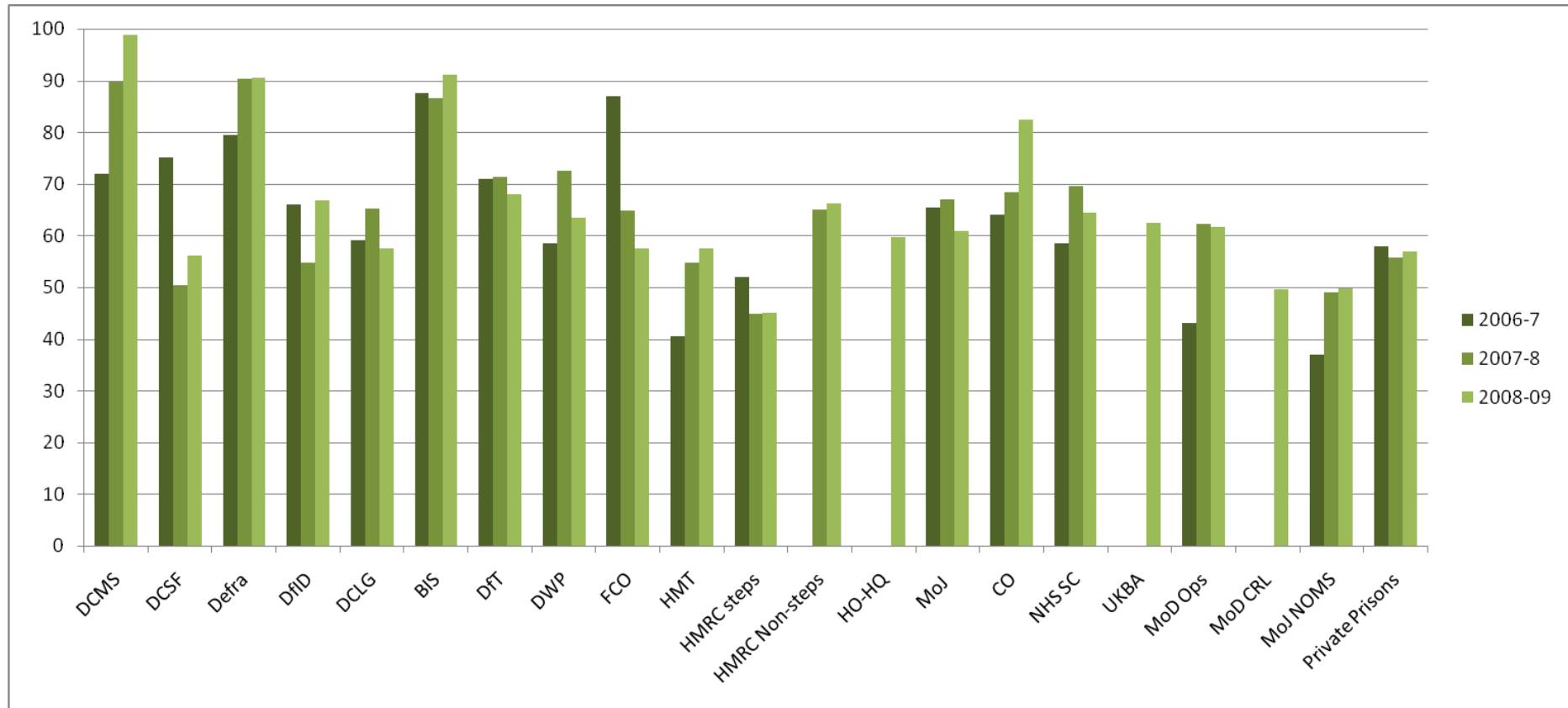


Figure 1: Public sector food procurement spend

**Figure 2. Average % of indigenous food (i.e. food that can be produced in the UK) that is UK sourced**





## Section 1: Proportion Of Domestically Produced Food Used (By Value), Of Indigenously Produced Food (i.e. food that can be produced in the UK<sup>4</sup>)

	DCMS	DCSF	Defra	DfID	DCLG	BIS	DfT	DWP	FCO	HMT	HMRC Steps	HMRC Non-steps	HO-HQ	MoJ	CO	NHS SC	UKBA	MoD Ops	MoD CRL	MoJ NOMS	Private Prisons
<b>Bakery</b>	95	-	90	90	88	90	71	80	55	90	37	51	90	64	98	100	75	86		100	67
<b>Eggs</b>	100	100	100	100	89	100	87	100	100	100	100		100	100	100	100	100	100		100	100
<b>Milk</b>	100	100	100	100	100	100	100	100	100	90	100		100	100	100	100	100	100		100	100
<b>Cheese</b>	95	84	95	92	63	95	72	55	14	100	76	90	50	66	65	100	96	82		93	93
<b>Potatoes - whole</b>	90	82	90	90	99	90	89	99	99	75	100	80	95	97	100	100	90	90	95	98	99
<b>Processed potatoes</b>	90	100	90	82	66	90	97	55	100	10	58	90	50	6	50	32	100	60	51	64	60
<b>Roots and onions</b>	90	100	90	70	71	90	81	99	82	70	88	60	75	97	93	78	87	90	84	66	77
<b>Brassicas</b>	90	100	90	75	36	90	79	65	65	75	69	60	75	80	88	90	87	60	79	55	78
<b>Legumes</b>	90	0	90	55	61	90	65	52	52	10	0	60	50	75	63	7	75	100	19	1	24
<b>Protected veg</b>	80	40	80	35	30	80	51	25	25	15	0	50	80	38	47	29	50	43	17	39	45
<b>Other veg<sup>5</sup></b>	85	100	85	45	35	85	52	60	55	30	0	75	75	75	66	66	60	30	45	18	56

<sup>4</sup> Although all these food types can be produced in the UK, some are seasonal so that year-round supply may necessitate imports at some times of the year

<sup>5</sup> See section 2 for descriptions of the different veg categories

<b>Orchard fruit</b>	75	14	75	20	25	75	31	51	50	15	0	20	50	40	60	57	15	5	9	0	12
<b>Soft fruit</b>	70	100	70	35	32	80	43	45	31	20	0	60	75	39	75	11	70	25	41	0	26
<b>Poultry</b>	100	6	100	35	51	100	76	87	75	55	89	100	5	14	100	81	35	13	55	2	40
<b>Beef/veal</b>	100	13	100	92	74	100	95	85	80	80	78	100	4	84	100	79	50	53	74	46	48
<b>Mutton/lamb</b>	-	13	100	87	55	-	34	50	50	87	1	80	0	55	75	40	25	35	69	65	53
<b>Bacon</b>	95	0	95	15	41	95	25	0	0	15	0	0	100	4	100	72	30	0	1	0	28
<b>Pork</b>	95	4	95	95	64	95	81	85	45	95	14	83	0	70	100	79	30	100	47	18	36
<b>Fish</b>	85	55	85	55	13	85	63	14	14	60	46	95		54	85	5	10	100	58	83	41
<b>Average of the figures above</b>	90.3	56.2	90.5	66.7	57.5	90.6	68.0	63.5	57.5	57.5	45.1	66.3	59.7	60.9	82.4	64.5	62.4	61.7	49.6	49.9	57.0

## Section 2: Comparison Of Average Total Percentages Of Commodities Of UK Origin Used, 2006-7, 2007-8 And 2008-09

<i>Commodities</i>	2006-7 report Total average	2007-8 report Total average	2008-9 report Total average
Bakery	86	84	80
<b>Dairy</b>			
Whole Eggs	100	100	99
Fresh Milk	99	98	99
Cheese	77	84	79
<b>Vegetables, fruit and salad</b>			
Ware potatoes – whole, unprepared	85	86	93
Processed potatoes - for prepared both whole and cut	Not listed	59	67
Roots and Onions – e.g. carrots, parsnips, onions, turnips and swedes.	76	80	83
Brassicac – e.g. brussel sprouts, cabbage and cauliflower.	76	80	76
Legumes – e.g. beans (broad), beans (runner & dwarf), peas (green for market), peas (green for processing), peas (harvested dry)	61	60	49
Protected vegetables – e.g. tomatoes (round, vine, plum and cherry), tomatoes (cold), cucumbers, lettuce, celery, sweet peppers	46	41	43
Other vegetables – e.g. asparagus, celery, leeks, lettuce, watercress	61	47	57
Orchard fruit – e.g. dessert apples, culinary apples, pears, plums	46	30	33
Soft fruit – e.g. strawberries, raspberries, blackberries, blackcurrants	40	42	45
<b>Meat &amp; poultry</b>			
Poultry	64	68	56
Beef/veal	60	73	72
Mutton/lamb	43	56	55
Bacon	25	29	36
Pork	65	74	62
Fish	49	58	53
<b>Total averages</b>	64	66	65

### Section 3: Proportion Of UK Produced Food Of Total Supplied: Farm Assured, Organic, Fairly Traded Tea And Coffee And Seasonal Produce

DCMS	DCSF	Defra	DfID	DCLG	BIS	DfT	DWP	FCO	HMT	HMRC Steps	HMRC Non-steps	HO-HQ	MoJ	CO	NHS SC	UKBA	MoD Ops	MoD CRL	MoJ NOMS	Private Prisons
UK produced food (i.e. reared and grown in the UK) as a percentage of all food supplied																				
85	26	85	45	37	85	75	60	46	38	47	59	60	58	63	75	75	62		26	32
Percentage of farm assured food of all food supplied, for example Red Tractor or LEAF Marque																				
70	3	85	12	59	75	61	85	0	35	2	0	-	14	81	95	0	100		0	5
Percentage of organic food of all food supplied																				
10	0	35	2	1	20	4	0	0	2	0	0	-	1	8	4	0	-		0	0
Percentage of fish from managed sources. <sup>6</sup>																				
100	3	100	70	99	100	68	100	100	72	1	4	100	2	83	100	1	100		-	51
Percentage of fairly or ethically traded goods e.g. tea & coffee of all food supplied																				
85	12	100	90	20	100	37	100 of tea & coffee.	18	12	1	0	100	4	73	100	-	92		0	1
Percentage of menus aligned to seasonal produce of all food supplied																				
90	86	95	-	32	90	100	75	65	100	25	70	60	-	84	-	5	-		-	10

<sup>6</sup> A “managed source” is defined here as managed and harvested in ways that do not lead to over-fishing or depletion of exploited populations, e.g. are covered under standards and schemes such as organic certification and Marine Stewardship Council. For more information, see section 2A of the section if defra’s catering toolkit providing [Information to assist writing specification clauses v.2.0](http://www.defra.gov.uk/farm/policy/sustain/procurement/toolkit/documents/specification-clauses.doc). URL: <http://www.defra.gov.uk/farm/policy/sustain/procurement/toolkit/documents/specification-clauses.doc>

## Section 4: Contracts - Specifying Public Sector Food Procurement Initiative (PSFPI) Objectives

DCMS	DCSF	Defra	DfID	DCLG	BIS	DfT	DWP	FCO	HMT	HMRC Steps	HMRC Non-steps	HO-HQ	MoJ	CO	NHS SC	UKBA	MoD Ops	MoD CRL	MoJ NOMS	Private Prisons
Total number of food contracts let (excluding contract caterers)																				
	0		0			0	0	0	1			8	0	0	148	1	1		0	26
Total value of food contracts let (excluding contract caterers) £																				
	0					0	0	0	na		na		0	0	£151 m	0	£149 m		0	£111k
Total number of contracts for catering services let																				
1	1	1	1		1	3	1	1	1	1	1		0	2	na	2	na		0	5
Total value of contracts for catering services let £																				
£200k	£126k	1.1m	£190k		£2.5 M	nk	£3.4m subsidy	na	na		na		0	£95 k	na	£1.3 m	na		0	£3.1m
Total value of the food provided from the catering contractors £																				
£60k	£510k	£500 k	£293k		£1.3 m	DVLA £390k	£4m	nk	na	£572k		na	£2.3m	£45 k	na	£584 k	£75m		NK	£2.1m

Number of contracts let specifying farm assurance/organic standards on raw foods																				
1	0	1			1	0	0	1	na			0	0	1	3	0	na		0	0
Number contracts let specifying nutritional standards																				
1	0	1			1	0	0	1	na		0	0	0	1	148	0	1		0	2
Number contracts let for red meat specifying OGC's public sector specifications for cuts of beef, lamb and pork																				
1	0	1			1	0	0	1	na			0	0	1	1	0	2		0	0
Number or % of food contracts let where percentage of tenders from SMEs exceeded 20%. <sup>7</sup>																				
	0					0	na	0	na	35%			0	1	92%	0	na		0	0

<sup>7</sup> Not applicable to contracts for catering services.

### Acronyms and further Departmental information

<b>Acronym</b>	<b>Government Organisation</b>	<b>Background information</b>
BIS	Business, Innovation and Skills	
CO	Cabinet Office	
DCLG	Department for Communities and Local Government	
DCMS	Department of Culture, Media and Sport	
DCSF	Department for Children, Schools and Families	These data do not include the positive impacts of a new catering contract in DCSF offices, introduced in April 2009, which has a specific emphasis on sustainability and PSFPI guidelines
Defra	Department for Environment, Food and Rural Affairs	
DfID	Department for International Development	
DfT	Department for Transport	<p>The report includes data (where available) from the Department for Transport HQ, Highways Agency, DVLA and DSA which has been aggregated and averaged to give overall non-weighted percentages.</p> <p>During 2008-09, the DfT HQ catering service was provided as part of the Total Facilities Management contract by Operon. It is provided on a commercial “nil” subsidy basis and is funded</p>

		<p>by users of the restaurant and hospitality services.</p> <p>All procurement of food products within the Department's headquarters building, Great Minster House, is undertaken in line with the EU's procurement rules and to obtain value for money. It is the policy of Operon to source the majority of its products from within the UK where possible. However, there are occasions for reasons of supply and competitive pricing it is necessary to obtain products from outside the UK.</p> <p>Operon are obliged to take account of and support the Government's sustainable food policies by delivering a choice of beverages and nutritionally balanced meals and snacks which promote healthier eating (e.g. foods low in fat, salt and sugar) and reflect the multi-ethnic, cultural, religious and medical dietary needs of DfT staff. This includes the provision and promotion of organic options, local/seasonal produce and ethical produce such as fair trade tea and coffee.</p> <p>The Driver &amp; Vehicle Licensing Agency's catering contract is a bundled service provided via a 20 year Private Finance Initiative (PFI) contract arrangement with Land Securities Trillium. The contract was let in 2005 and negotiated in accordance with standard operating procedures. The catering element is a nil cost service with all operating costs being recovered from the pricing structure.</p> <p>Highways Agency's catering services are provided as part of their overall facilities management contract.</p>
DWP	Department for Work and Pensions	<p>Information in section 2 is given as a percentage.</p> <ul style="list-style-type: none"> <li>• Total number of contracts for catering service let : one PFI contract covering 125 sites</li> <li>• Total value of contracts for catering service £3.4 million is subsidy</li> <li>• Fairly or ethically traded goods- last year the % of ethically traded tea and coffee was requested and this year the % of all food supplied is requested hence the % is lower this year. All tea and coffee served for hospitality is fair trade.</li> <li>• Bakery - previously we have supplied information on where the bread is baked as opposed to origin of the ingredient. This year the % is slightly down on previous years as we use a product that includes authentic French baguettes.</li> <li>• Fish – we have placed a higher focus on ensuring that 100% of fish comes from a sustainable source and therefore we are committed to purchasing from global water eg cod and haddock from Icelandic waters.</li> </ul>



FCO	Foreign and Commonwealth Office	<p>The FCO recently changed its supplier of catering services, which is now provided under the blanket of the new Facilities Management Contract. The FM Contract was let to Interserve and commenced on 1 December 2008. Interserve elected to deliver the service using Compass as a strategic service partner for catering services.</p> <p>The catering service is now no longer subsidised by the FCO, and the Contractor must provide all their services within profits made from both Restaurant and Hospitality services supplied to the FCO. Because of this, the Contractor has no protection against price fluctuation.</p>
HMRC	HM Revenue and Customs	<p>The STEPS &amp; the non STEPS contracts provide around 90% of the potential catering in HMRC; i.e. a possible 25000 staff. Within this figure STEPS provides to 60% of total potential customers or a possible 16700 staff and Non STEPS provides to 30% of total potential customers or a possible 8300 staff.</p>
HMT	HM Treasury	
HO HQ UKBA	Home Office Headquarters UK Borders Agency	<p>UKBA's Immigration Removal Centres (IRC's) are managed by external suppliers. Catering services are generally sub-contracted out to pre-approved catering suppliers within the contract.</p> <p>For the 8 IRC's across the UK, we have 3 main suppliers. We have collated the results of these suppliers.</p>
MoD	<p>Ministry of Defence. 2 entries:</p> <p>'Catering, Retail &amp; Leisure' (CRL), i.e. contracted out, and Ops (Operational, non-contracted operational feeding, UK &amp; overseas)</p>	<p>Under the CRL (Catering, Retail and Leisure) Contract catering project currently being introduced across the UK Defence estate, and accounting for approximately 60% of troop feeding, the provision of catering, retail and leisure facilities for non-operational bases is being consolidated and let under regionally based 'Super Multi-Activity Contracts' and 'Private Funding Initiatives'. This percentage is increasing monthly and by 2012 most of the UK based land forces will be fed by contract caterers.</p> <p>The Operations (Ops) figures cover the MOD's contract with a single food supply contractor, Purple Foodservice Solutions, for the provision of victuals to UK Armed Forces personnel serving on operations.</p>
MoJ NOMS	<p>Ministry of Justice</p> <p>National Offender</p>	<p>All competitions for food and catering at MoJ include sustainability criteria, including the need to meet PSFPI objectives.</p>

HMCS	Management Service Her Majesty's Court Service	<p>The Ministry of Justice has 2 suppliers of food to public sector prisons that provide 98% of food requirements. The MoJ encourages local business and SMEs to supply through the national supply chain provider, 3663, so that they can take advantage of the logistics capability of a national wholesaler and offer their product to a wider customer base. MOJ uses quality locally grown UK produce whenever seasonally possible.</p> <p>MOJ are developing the future strategy for food contracts to be awarded in 2011. The category team will examine all opportunities for the supply chain, including how they can build on the progress they have made in sourcing local food along with the other PSFPI objectives both in the tender process and during contract management.</p> <p>MoJ will be awarding new framework contracts for catering later this year that will enable the inclusion of PSFPI objectives for all MoJ sites.</p> <p>Private prison data was compiled from returns made by Wolds, Altcourse, Ryehill , Doncaster, Dovegate and Ashfield. The percentages in section 3 were calculated by adding together returns from each prison and dividing by the number of prisons who provided a return for that line. The figures for meat and poultry do not accurately reflect the true position as some returns provided percentages for fresh meat only which comprises a small proportion of overall spend.</p> <p>In this report, contracts let is defined as the number of contracts awarded during the financial year 08/09</p>
NHS Supply Chain	NHS Supply Chain	<p>NHS Supply Chain holds the ethics of PSFPI and sustainable procurement in high regard. All tenders are based on a solid balance of both financial and non financial criteria, ensuring that evidence of sound farming practices, including the use of pesticides, the protection of the environment and the welfare of animals are all key considerations. All NHS Supply Chain food contracts are tendered following the open procedure, ensuring that all economic operators have a fair and equal chance of gaining an award. In tendering this way, it encourages SME's to bid for business, allowing that they can display good management in technical, food safety and due diligence. NHS Supply Chain works on the basis of continuous improvement and works with suppliers throughout the life of the contract to drive forward standards in supply chain excellence including sustainability. There are 3 key areas of activity for NHS Supply Chain :</p>

		<ul style="list-style-type: none"> <li>• Sustainable Operations</li> <li>• Sustainable Procurement</li> <li>• Community &amp; Social</li> </ul> <p>NHS Supply Chain is governed by the sustainability memorandum of understanding with the BSA and also by DHL's own targets i.e. "Go Green" where, for example, we have reduced our carbon footprint by an average of 9% across our property and fleet portfolio.</p> <p>- All NHS Supply Chain sites are accredited to ISO 14001 (International Standard for Environmental Management System)</p> <p>- NHS Supply Chain's supplier code of practice is an integral part of all food tenders and the Ethical Trading Initiative 8 base code of conduct is used within all food tenders.</p> <p>- NHS Supply Chain is also a member of the Procuring for Carbon Reduction steering group which includes the DH, PASA, Sustainable Development Unit, Sustainable Development Commission, DEFRA and NHS representatives.</p>
DH	Department of Health	
DECC	Department of Energy and Climate Change	

<sup>8</sup> <http://www.ethicaltrade.org/resources>