

## STARS Reporting Form

### OP Credit 6: Organic and Food Alliance Food



#### Criteria

Institution's dining service purchases a specified percentage of Food Alliance and/or organic certified food.

- 1 pt: Five percent of food expenditures go toward Food Alliance and/or organic certified food products.
- 2 pts: Twenty percent of food expenditures go toward Food Alliance and/or organic certified products.
- 3 pts: Fifty percent of food expenditures go toward Food Alliance and/or organic certified products.

For this credit, institutions should include food purchases for the institution's residential dining halls and on-site catered events provided by the institution's dining services provider and for which the institution is the client. On-site franchises, convenience stores, vending machines, or concessions are not included in this credit.

Food items that are made with at least 70 percent organic ingredients are considered organic for this credit. According to USDA organic labeling requirements, products labeled 'made with organic' must contain at least 70 percent organically produced ingredients.

*This credit does not apply to institutions without residential dining halls or an on-site, institution-affiliated catering service.*

#### Guidance

This credit recognizes institutions that are buying certified organic food. The U.S. Department of Agriculture (USDA) and the Canadian Food Inspection Agency oversee organic certification in the U.S. and Canada respectively. These government agencies ensure that products labeled as organic meet environmental and consumer protection standards, including restrictions on the types of seeds, pesticides, fertilizers, and livestock practices that are allowed. In addition, organic agriculture operations must implement practices to conserve soil, manage manure and rotate crops to preserve the value of agricultural lands.

Food Alliance certification is overseen by a nonprofit organization. The certification requirements include providing just working conditions, treating animals humanely, raising livestock without added hormones or antibiotics, reducing pesticide usage and toxicity, and conserving soil and water.

## Documentation

A brief description of policies, practices, and programs the institution has implemented to increase organic food procurement

Product Category	Expenditures on Organic and/or Food Alliance Certified Food (US Dollars)	Total Expenditures in this Food Category (US Dollars)
Meat and seafood		
Fresh and frozen produce		
Milk and other dairy products		
Bakery goods		
Beverages		
Grocery items		
Other food items not covered above		
<b>Total</b>		

Expenditures on Organic and/or Food Alliance food that is also local

US Dollars

Expenditures on Organic and/or Food Alliance food that is also Fair Trade certified

US Dollars

Expenditures on food that is both Organic and Food Alliance certified

US Dollars

Expenditures on Organic and/or Food Alliance food that meets another criterion that makes it preferable

US Dollars

Alternate criteria that food purchases meet

Notes about the information submitted above. Please include information about timeframe and boundary differences (i.e., if a boundary or timeframe other than those specified in the introductory section was used), incomplete or estimated data, and anything else that may help AASHE understand the submission for this credit.

## Feedback on this Credit

If you did not attempt this credit, please select a reason.

If other, please specify.

How difficult was it to obtain the data necessary to complete the submission for this credit?

Which of the following would you recommend?

If in the previous question you recommended changing this credit, how would you recommend changing it? If you indicated that the credit should be eliminated, please explain why.

Please describe any circumstances unique to your institution that may have affected your ability to obtain this credit.