

# National Science Foundation Food Services

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## Scope of Work

### 5. Contractor Responsibilities:

#### D. Sustainability Program and Practices

##### i. Background

The federal government recognizes the importance of promoting sustainable systems that protect our people, our planet, and our economic vitality. The commitment to sustainability goals is demonstrated in the following executive orders, USDA legislation, and USDA initiatives. These are a basis for the sustainability elements of these guidelines:

1. Executive Order 13423, “Strengthening Federal Environmental, Energy, and Transportation Management,” directs agencies within the federal government to practice environmentally, economically, and fiscally sound, integrated, continuously improving, efficient, and sustainable methods of operation

2. Executive Order 13693, "Executive Order—Planning for Federal Sustainability in the Next Decade.

3. Executive Order 13514, “Federal Leadership in Environmental, Energy, and Economic Performance,” provides the following general guidance for federal agencies:

- Increase energy efficiency; measure, report, and reduce greenhouse gas emissions from direct and indirect activities.
- Conserve and protect water resources through efficiency, reuse, and storm water management.
- Eliminate waste, recycle, and prevent pollution.
- Leverage Agency acquisitions to foster markets for sustainable technologies and environmentally preferable materials, products, and services.
- Design, construct, maintain, and operate high performance sustainable buildings in sustainable locations.
- Strengthen the vitality and livability of the communities in which federal facilities are located.
- Inform federal employees about and involve them in the achievement of these goals.

4. USDA defines sustainable agriculture as Congress defined the term in 1990 (7 USC 3103), as an integrated system of plant and animal production practices having a site-specific application that will over the long-term accomplish the following:

- a) Satisfy human food and fiber needs.
- b) Enhance environmental quality and the natural resource base upon which the agriculture economy depends.
- c) Make the most efficient use of nonrenewable resources and on-farm resources and integrate, where appropriate, natural biological cycles and controls.

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- d) Sustain the economic viability of farm operations.
- e) Enhance the quality of life for farmers and society as a whole.

5. USDA encourages stronger connections between farmers and consumers, and support for local and regional food systems as a way to foster economic opportunity for farmers and ranchers, stimulate community economic development, expand access to affordable fresh and local food, cultivate healthy eating habits and educated, empowered consumers, and demonstrate the connection between food, agriculture, community, and the environment (see <http://www.usda.gov/knowyourfarmer> for more information).

It is encouraged that the contractor employ these practices in their daily operation of the Cafe/Bistro and demonstrates their corporate capability by applying these standards.

## ii. Sustainability Standards

### 1. General Operations

- a. Standard Criteria:
  - i. Participate in waste reduction, recycling and composting programs, as available.
  - ii. Promote and incentivize the use of reusable beverage containers.
  - iii. Promote use of tap water over bottled water.
  - iv. Use green cleaning practices.
  - v. Use integrated pest management practices and green pest control alternatives to the maximum extent feasible.
  - vi. Provide materials for single-service items (e.g., trays, flatware, plates, and bowls) that are compostable and made from biobased products.
  - vii. Locate and utilize a composting program if available and economically feasible.

### 1. General Food

- a. Standard Criteria:
  - i. Offer 25% of the product line to be organically, locally, or documented sustainably grown (e.g., integrated pest management, pesticide free, other (3rd party) green labeling programs).
  - ii. Offer seasonal varieties of fruits and vegetables.
- b. Above Standards:
  - i. Offer 35% of the product line to be organically or locally or documented sustainably grown (e.g., integrated pest management, pesticide free, other (3rd party) green labeling programs).

### 2. Sustainability Labeling

- a. Standard Criteria:
  - i. Label Organic, local, (3rd party green labelled) or 3rd party documented sustainably grown food items available in food service at the point of choice.
- b. Above Standard:
  - i. Educate about the value of agricultural best practices that are ecologically sound, economically viable, and socially responsible in Agency concessions services with

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signage, informational programs, or other means of communicating the benefits of the items that are labeled organic, local, and/or sustainable.

ii. For locally grown foods, include information that identifies the farms and sustainable practices used. Locally grown if defined as not more than 450 miles from NSF-HQ in Alexandria.

## 3. Animal Products

### a. Standard Criteria:

i. Offer Certified Organic or 3rd party documented sustainably or locally produced eggs and meat (e.g., grass fed, free-range, pasture raised, grass finished, humanely raised and handled).

### b. Above Standard:

i. Offer Certified Organic or 3rd party documented sustainably or locally produced milk and milk products.

ii. Offer fish/seafood that has been 3rd party certified as responsibly harvested.

## 4. Beverages

### a. Standard Criteria:

i. Offer drinking water, including chilled and filtered tap.

### b. Above Standard:

i. If offering coffee or tea, include coffee or tea offerings that are Certified Organic, shade grown, and/or bird friendly.

ii. If composting is available, bottled water must be offered in compostable bottles if available and cost effective.

It is encouraged that the contractor employ these practices in their daily operation of the Cafe/Bistro and demonstrate their corporate capability by applying these standards.

## **F. Equipment and Utensils Furnished by the Contractor.**

iii. The contractor shall provide “Green” disposable products including products that are petroleum-free, contain post-consumer recycled content and processed chlorine free. All disposable products must be “compostable” and compatible with the recycling/compost system that will be or is in use within the building. The use of disposable products (including plates, cups, bowls, etc.) constructed of Polystyrene Foam is prohibited.

## **I. Recycling/Composting.**

i. The contractor shall participate and integrate with the recycling program (i.e. cardboard, aluminum, metal cans, plastic, glass, etc.) operated by the Agency in the building. The contractor shall collect, separate and transport recyclables to the loading dock.

ii. The contractor shall participate and integrate with the composting program (i.e. food waste, etc.) operated in the building. The contractor shall collect, separate and transport compostable material to the loading dock container. The compostable collection bins and surrounding space are to be kept clean and orderly by the contractor. The Agency, in conjunction

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with the contractor, shall encourage and educate the customer on the recycling/composting program and necessary sorting of customer's materials.

iii. The contractor shall collect, store and recycle grease and cooking oils. The containers and surrounding space are to be kept clean and orderly by the contractor. The kitchen grease will be collected in containers that are waterproof, vermin-proof, covered with working lids, and well-labeled to indicate what should be deposited in the container.

### **J. Cleaning and Janitorial Services.**

vii. The contractor will be responsible for complying with GS-42 Green Seal Environmental Standard for Cleaning Services during the term of this contract. For program details and additional information on Green Seal or any of its programs please contact [www.greenseal.org](http://www.greenseal.org).

### **Q. Energy Conservation Guidelines.**

The contractor shall be responsible for securing lights and Cafe/Bistro/kitchen equipment during periods of nonactive operations that are not essential for safety, security or sanitation. If such items are not secured, the CO can invoice contractor for energy used. Energy audits maybe conducted at random during and after operating hours to ensure contractor adherence to sound energy conservation practices, which shall include usage and conservation of water and energy. The contractor is to purchase and use Energy Star ([energystar.gov](http://energystar.gov)) equipment in the performance of this contract.

## Instructions to Offerors

### **TAB E - SUSTAINABILITY.**

Provide a detailed plan and discuss your company's approach, experience and programs/procedures that work towards a comprehensive sustainability program to be employed in complying with the terms of this contract. Your proposal response shall include, but not be limited to, the following sustainability oriented concepts:

#### **Green Purchasing**

Bulk purchasing programs in lieu of individually packaged products (i.e.: beverages and condiments).

Offer fish/seafood that has been responsibly harvested. <http://www.fishwatch.gov> .

#### **Green Cleaning**

Green Seal certified or nontoxic and biodegradable cleaning products.

#### **Recycling/Waste Management**

Customers that bring their own re-usable products (e.g. coffee mugs, soda cups, lunch trays, etc.).

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Compostable pre-bottled beverages or pre-bottled beverages that minimize plastic content.

Disposables and trays (reusable and disposable) that contain recycled content, are processed chlorine free and are petroleum-free (except reusable trays). All disposable products must be “compostable” specify brand or organic composition and compatible with the recycling/compost system provided.

Minimize waste stream and maximizing the use of recyclable content products.

Partnering and engaging with a food bank donation program.

## **Sustainable Foods**

Locally grown food products.

Organic food products.

Other sustainable food products.

Fair-trade, shade grown and bird friendly coffee purchasing program.

## **Green Operations**

Educational and marketing programs that will be used to increase employee and customer awareness of your company’s “Green” programs.

Using an environmental management system (EMS) to manage aspects of food service.

Other Green or sustainability programs in your operations.

## **Energy and Water Conservation**

Include a complete and comprehensive internal energy and water conservation plan incorporating training, practices and procedures that will be used to reduce energy and water use in these facilities.

## **Food Selection Standards**

As defined in the contract document discuss your company’s approach, experience and programs to meet the standard criteria or provide above standard for the following categories:

1. General operations
2. General Food
3. Sustainability labeling
4. Animal products
5. Beverages

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## Evaluation Factors

<b>Evaluation Factor</b>	<b>Weights</b>
A. Corporate Capability/Management Controls and Accountability	15%
B. Resources and Staffing	20%
C. Food Program and Concepts	25%
D. Wellness Program	25%
E. Sustainability	15%

### **E. SUSTAINABILITY.**

The Government considers the offeror's proposed sustainability plan that will be employed, including but not limited to: green purchasing, green cleaning, recycling/waste management, sustainable foods, green operations, energy and water conservation and food selection standards.