

## Requirements for Coffee Carts, Kiosks and Food Trucks

### A. Definitions:

*“Cart”* means a retail coffee and food cart, kiosk and/or food truck.

*“Customer”* means a KP entity who has entered into an agreement with Supplier who will operate one or more Carts at a Kaiser Permanente facility.

*“Kaiser”* or *“KP”* means the integrated health care delivery organization doing business as Kaiser Permanente®, which includes Customer and its affiliates.

*“Supplier”* means a vendor, contractor or supplier who is operating a Cart.

### B. Requirements. If Supplier is operating a Cart at a KP facility, then Supplier must comply with the requirements set forth below.

#### 1. **Permitted Items for Sale from Carts.**

Any Supplier operating a Cart at a KP facility will prepare and serve wholesome and nutritious foods of good quality and variety and maintain sufficient quantities thereof during all hours of operation. Such food selection must meet criteria in support of KP’s Coffee and Healthy Food Cart Standards herein (attached below).

Supplier will support KP’s National Healthy Picks program and Sustainable Food Purchasing initiatives to promote individual and environmental health as further described below:

- a. Supplier will provide nutrient analysis and ingredient listing content of all products offered, and will perform nutrient analysis to identify recipes that meet the KP’s Coffee and Healthy Food Cart Standards herein (attached below);
- b. Supplier will post calories on the menu or at the point of purchase for all food and beverage items offered, including beverages, sandwiches, sides, salads, snacks, entrees and desserts;
- c. Supplier is encouraged to sell coffee and tea that meets at least one KP’s Sustainable Food criterion for this food category, as outlined in the Kaiser Permanente Sustainable Food Criteria, e.g., Certified Organic, Fair Trade, Rainforest Alliance Certified, Bird Friendly, herein;
- d. Supplier will use and serve only milk and yogurt produced without the use of recombinant Bovine Growth Hormone or recombinant Bovine Somatotropin (rBGH/rBST) in cafeterias, for catering and for cooking. For dairy products other than milk and yogurt, Supplier agrees to use and serve rBGH/rBST free to the maximum extent feasible, and to partner with Company to eliminate the use of any dairy products produced with rBGH/rBST;
- e. Supplier will not sell alcohol, cigarettes or other tobacco products;
- f. Supplier will work in collaboration with Customer to select menu for Customer and set prices for the items;
- g. Supplier will obtain approval from Customer for all menu or price changes;
- h. Supplier will reduce the use of bottled water at KP facilities. Supplier agrees to use whenever possible reusable serving containers and tap water (filtered or unfiltered), and reusable or environmentally preferable disposable cups, instead of using bottled water, for catering events;

- i. If food is offered, supplier will make reasonable efforts to partner with Customer in reducing Customer's carbon emissions by offering at least one vegetarian option at each meal, and by promoting these items through marketing and education;
- j. Supplier agrees to use creative pricing strategies to encourage customer purchase of nutritionally and ecologically healthier menu options and discourage purchase of unhealthier menu options;
- k. Supplier will comply with Company's policy of no trans fat food and eliminate products containing partially hydrogenated fats, including but not limited to cooking ingredients and prepared foods, such as baked goods, sauces and dressings; and
- l. If Supplier provides catering services to KP, all food and beverages provided by Supplier will comply with KP's Healthy Catering Policy. Supplier information regarding the policy can be found here: <http://supplier.kp.org/healthypicks/index.html>

## **2. Food and Beverage Supplies.**

- a. Disposable items used with food and beverages products should be of a quality and size appropriate for items served. Disposable products used for catering services should not be made of polystyrene or petroleum based ingredients. These products should be made of biobased paper or plastic alternatives (minimum 95 percent biobased content per ASTM D6866-05, the U.S. government approved method for determining biobased content) and, to the extent feasible, should meet suggested criteria outlined in the Health Care Without Harm guide to Choosing Environmentally Preferable Food Service Ware: [http://www.noharm.org/lib/downloads/food/EPP\\_Food\\_Svc\\_Ware.pdf](http://www.noharm.org/lib/downloads/food/EPP_Food_Svc_Ware.pdf). These items include, but are not limited to: wrapped drinking straws, cups and lids for beverages, carry-out containers, coffee stirrers, cutlery, plates and bowls. Supplier agrees to buy napkins and other paper products that exceed the minimum percentages of post-consumer fiber content recommended under the U.S. EPA Comprehensive Procurement Guidelines for recycled content and to the extent practicable also choose products that were manufactured without the use of chlorine or chlorine compounds. See <http://www.epa.gov/cpg/>.
- b. Supplier shall provide sufficient quantities of disposable supplies for use with items sold. KP reserves the right to approve the type of trash receptacles used by Supplier and their location within the Supplier site. Supplier shall empty the trashcans and receptacles every day and shall keep the Supplier Site in a clean, neat and orderly condition.
- c. Supplier agrees make efforts to take factors such as toxicity, resource use, waste generation and total cost of ownership as well as quality, price and functionality into consideration when choosing products and services.
- d. Supplier agrees to fully support and participate in Customer's current and future waste reduction, recycling and composting programs, and to support and participate in all local environmental protection and clean-up programs.
- e. Supplier will use using non-toxic, biodegradable cleaning products and cleaning methods and equipment that minimize use of toxic cleaning chemicals to the maximum extent feasible.
- f. Supplier will use integrated pest management practices to avoid or address pest issues.
- g. Supplier will use only latex-free and polyvinyl chloride (PVC)-free gloves in Customer facilities. Latex balloons are prohibited.
- h. To the extent feasible, Supplier will avoid the use of food storage containers and food products packaged in containers that contain Bisphenol A (BPA), including but not limited to can liners, plastic lids, plastic bottles and rigid containers.

### **3. Cart Sanitation.**

- a. Supplier agrees to clean and maintain at a degree of cleanliness acceptable to KP, in its sole and absolute discretion, in regard to the cart and equipment used to provide the service.
- b. Supplier shall comply with KP's policies and all federal, state, and local laws and regulations governing sanitation, infection control, and the preparation, handling and serving of foods and beverages. Supplier will procure and keep in effect all necessary licenses, permits, and food handler's cards required by law, including, but not limited to, state and local public health laws.
- c. Supplier shall insure that food products for sale are purchased from vendors complying with all applicable federal, state, and local laws concerning sanitary preparation and manufacture of such products.
- d. KP reserves the right to inspect any and all facilities utilized by Supplier to prepare foods to be served on the premises.
- e. Periodic sanitation inspections of the premises will be conducted and the results of such inspections will be reviewed with Supplier. Supplier agrees, upon request, to participate in said sanitation inspections. Supplier shall immediately remedy any unsatisfactory sanitary conditions discovered by KP as a result of any such inspection. Supplier shall make available to KP for inspection all sanitation inspection reports and other similar reports issued by agencies with regulatory authority over Supplier's business.

### **C. Modifications.**

The requirements set forth herein are subject to change by KP from time to time. These requirements shall not be construed to require any violation of federal or state law or collective bargaining agreements.

## COFFEE AND HEALTHY FOOD CART STANDARDS

### Healthy Beverages

Standard: 80% Healthy Beverages featured

Profile:

- Less than 150 calories per container
- Less than 140 mg sodium per container

Not Allowed:

- Sugar sweetened sodas
- Energy drinks (regular and sugar free)
- Juice drinks that are not 100% juice and that are 150 calories or more
- Beverages that contain high fructose corn syrup
- Fermented beverages
- Whole milk and 2% milk

Note: Condiments added by the consumer are not counted as a part of the calorie count

### Healthy Marketing

Standard: Marketing will feature healthy only marketing of items allowed.

Pictures will feature healthy only focus

Profile:

Healthy only foods such as:

- Fruits
- Vegetables
- Whole grains
- Nonfat dairy
- Healthy proteins – seafood, chicken, legumes, nuts
- Food that meet PHA standards of MyPlate food equivalents
- Flowers
- Activity pictures

Not allowed:

- Calorie and sugar laden foods such as cookies, cakes, desserts, pastries
- Refined or processed foods
- Fried food
- Unhealthy fats or fat laden foods
- Sweetened beverages - including sugary blended hot or cold drinks

Best Practices:

- Water, infused water, sparkling water without caloric additives
- Coffee and teas without caloric additives or artificial sweeteners
- Low fat milk (1%) and nonfat milk
- Unsweetened almond, soy or rice (calcium and vitamin D fortified) milk
- Flavored milk is not recommended. If flavored milk is offered, it should have no more than 150 per container, without any artificial color, flavor or sweeteners.
- Glass containers are not recommended due to workplace safety

## Menu Labelling

Standard: Calories labelled on all menus

Optional: Other nutrients

## Healthy Entrees/ Sides /Snacks

Standard: 60% of entrees, 60% sides and 60% of snacks will meet healthy standard (non-beverage service)

Profile:

### **Healthy Entrées**

#### **Nutrient Profile:**

- Less than 525 calories
- Less than 10% calories from saturated fat
- 0 g trans fat
- Less than 600 mg sodium

#### **Food Profile - at least two components:**

- 1.5oz equivalent serving of lean meat/poultry/fish/alternative **OR** 1 cup equivalent dairy

#### **AND ONE** of the following:

- 1.5 oz. equivalent serving of whole grain rich grain  
*Best Practice: When using a bread, use 100% whole grain bread  
1 slice 100% whole grain bread = 1 grain equivalent*
- 1 cup equivalent fruit
- 1 cup equivalent non-fried vegetable
- ½ cup equivalent fruit AND ½ cup equivalent non-fried vegetable

### **Healthy Sides**

#### **Nutrient Profile:**

- Less than 175 calories
- Less than 10% calories from saturated fat
- No artificial trans fat
- Less than 200mg of sodium

#### **Healthy Side Food Profile- sides represent one food component**

- May include soups, salads, vegetables, whole grains, fruits, dairy foods, protein-based foods and desserts.  
NOTE: Center-of-the-plate items such as grilled chicken breast, filets of fish, pot roast, and other meat-based items are considered side items since they are one food group (protein-based foods)

## ***Healthy Snacks***

### **Nutrient Profile:**

- Less than 200 calories
- Less than 35% calories from fat
- Less than 200 mg of sodium

Note: Dark chocolate is not considered a Healthy Pick but may represent a part of your 40% mix of the unhealthy side profile.

Dark chocolate must be at least 70% cocoa: plain chocolate, with nuts or unsweetened fruits

## **Healthy Checkout**

Standard: Check out area will feature healthy foods for impulse buy at eye level

Profile: Healthy Snack

- Less than 200 calories
- Less than 35% calories from fat
- Less than 200 mg of sodium

Note: Dark chocolate is not considered a Healthy Pick but may represent a part of your 40% mix of the unhealthy side profile.

Dark chocolate must be at least 70% cocoa: plain chocolate, with nuts or unsweetened fruits

Best Practice: Fruit prominently displayed

Not Allowed: Candy; candy or sugar coated nuts

## **Removal of Deep Fat Fryer and Fat Laden Foods**

Standard: Deep fried foods will not be featured as a menu item or snack.

Profile: Pre-fried, par-fried and flash-fried items served that meet this nutrient profile

- Less than 10% calories from saturated fat;
- Less than 35% calories from total fat and
- Less than 200 calories

Not allowed: Doughnuts, pastries, chips and all other foods that do not meet the nutrient profile.

## **Kaiser Permanente Sustainable Food Criteria**

**Dairy** – must have at least one of following criteria to be sustainable

- Produced without added hormones: Carries one of the following label claims – “rBGH-free”, “rBST-free”, or a statement such as “our farmers pledge not to use rBGH or rBST”/”Our farmers pledge not to use artificial hormones”.
- Locally produced: Dairy products grown/raised AND processed within a 250-mile radius of the Kaiser Permanente facility.
- Certified as humanely and/or sustainably produced: Carries one or more of the following third-party certified eco-labels focused on humane and sustainable production practices – USDA Certified Organic, Food Alliance Certified, Certified Humane Raised & Handled, Animal Welfare Approved, Salmon Safe, American Grassfed or Non-GMO Project Verified.

**Eggs** – must have at least one of following criteria to be sustainable

- Locally produced: Eggs grown/raised AND processed within a 250-mile radius of the Kaiser Permanente facility.
- Certified as humanely and/or sustainably produced: Carries one or more of the following third party certified eco-labels focused on humane and sustainable production practices – USDA Certified Organic, Food Alliance Certified, Certified Humane Raised & Handled, Animal Welfare Approved, Salmon Safe or Non-GMO Project Verified.

**Vegetables and fruit** – must have at least one of following criteria to be sustainable

- Locally produced: Fruits and vegetables grown/raised AND processed within a 250-mile radius of the Kaiser Permanente facility.
- Locally produced on small- to medium-scale farms: Fruits and vegetables grown/ raised AND processed on small- to medium-scale family farms within a 250-mile radius of Kaiser Permanente facility.
- Certified as sustainably produced: Carries one or more of the following third-party certified eco-labels focused on sustainable production practices – USDA Certified Organic, Food Alliance Certified, Fair Trade Certified, Protected Harvest, Salmon Safe, Rainforest Alliance Certified or Non-GMO Project Verified.

**Poultry/Pork** – must have at least one of following criteria to be sustainable

- Produced without antibiotics: Labeled “Raised without antibiotics” or “No antibiotics administered” or “Never Ever 3” as allowed by USDA.
- Locally produced: Poultry and pork raised AND processed within a 250-mile radius of the Kaiser Permanente facility.
- Certified as humanely and/or sustainably grown: Carries one or more of the following third-party certified eco-labels focused on humane and sustainable production practices – USDA Certified Organic, Certified Humane Raised & Handled, Food Alliance Certified, Animal Welfare Approved, Salmon Safe or Non-GMO Project Verified.

**Beef, pork, and other meats** – must have at least one of following criteria to be sustainable

- Produced without antibiotics: Labeled “Raised without antibiotics” or “No antibiotics administered” as allowed by USDA.
- Produced without added hormones: Labeled “No hormones added” as allowed by USDA.
- Grass fed: Labeled “USDA Grass-Fed”.
- Locally produced: Beef, lamb and other meats raised AND processed within a 250-mile radius of the Kaiser Permanente facility.
- Certified as humanely and/or sustainably produced: Carries one or more of the following third-party certified eco-labels focused on humane and sustainable production practices – USDA Certified Organic, Certified Humane Raised & Handled, Food Alliance Certified, Animal Welfare Approved, Salmon Safe, American Grassfed or Non-GMO Project Verified.

**Seafood** – must have at least one of following criteria to be sustainable

- Low in environmental toxins (e.g., mercury, PCBs) and sustainably produced or harvested:
  - Finfish or shellfish species produced and originating from stocks included on the Monterey Bay Aquarium Seafood Watch "super green" list, which includes seafood that meets the following three criteria: a) Low levels of contaminants (below 216 parts per billion [ppb] mercury and 11 ppb PCBs), b) The daily minimum of omega-3s (at least 250 milligrams per day [mg/d]) and c) Classified as a Seafood Watch "Best Choice" (green). Other Healthy "Best Choices" are low in contaminants and provide a smaller amount of omega-3s (between 100 and 250 mg/d, assuming 8 ounces of fish per week). [www.montereybayaquarium.org/cr/cr\\_seafoodwatch/sfw\\_health.aspx](http://www.montereybayaquarium.org/cr/cr_seafoodwatch/sfw_health.aspx)
  - Finfish or shellfish species meeting Safina Center Healthy Ocean Seafood Guide criteria for being sustainably sourced (must have a green fish icon), and for not having high levels of mercury or PCBs (must not have a red flag). Website: <http://safinacenter.org/seafoods/>
- Third party certified sustainable fisheries: Certified by Marine Stewardship Council or similar independent, third-party eco-label.
- Non-GMO Project Verified
- Locally and seasonally sourced: Farmed finfish and shellfish species raised AND processed within 250-mile radius of Kaiser Permanente facility. Wild-caught finfish and shellfish species originating from Port and Country of Landing and Country of Processing on west coast of US.

**Grains/Pasta/Legumes** – must have at least one of following criteria to be sustainable

- Locally grown: Grains and legumes grown AND processed within a 250-mile radius of Kaiser Permanente facility.
- Certified as humanely and/or sustainably produced: Labeled as USDA Certified Organic, Food Alliance Certified, Fair Trade Certified, Salmon Safe or Non-GMO Project Verified.





**Coffee/Tea** – must have at least one of following criteria to be sustainable

- Locally grown: Grown AND processed within a 250-mile radius of Kaiser Permanente facility.
- Certified as sustainably produced: Carries one or more of the following third-party certified eco-labels focused on sustainable production practices – USDA Certified Organic, Food Alliance Certified, Fair Trade Certified, Rainforest Alliance Certified, Bird Friendly.

**Other Food Items** – bakery, oils, pre-mixes, sugar, processed items – must have at least one of following criteria to be sustainable

- Locally grown: Grown AND processed within a 250-mile radius of Kaiser Permanente facility. *NOTE: For processed foods with multiple ingredients, including breads and other bakery items, only products with the majority of ingredients (>50% by weight) produced within the 250-mile radius are considered locally grown.*
- Certified as sustainably produced: Carries one or more of the following third-party certified eco-labels focused on sustainable production practices – USDA Certified Organic, Food Alliance Certified, Fair Trade Certified, Rainforest Alliance Certified, Salmon Safe or Non-GMO Project Verified.

### **Disposables**

- Replace all polystyrene plastic and foam products with biobased paper or plastic alternatives: All wood-fiber based products made from recycled content materials (minimum 10 percent recycled content pre- or post-consumer) and 100% biobased coatings and all bioplastic products identified as USDA Certified Biobased Product with a 95 percent or greater biobased content reported on the label.
- Compostable: All products certified by the Biodegradable Products Institute (BPI) to meet the American Society for Testing and Materials specifications for compostable plastic and plastic-coated paper and/or certified by Vinçotte as home compostable and displays the “OK Compost Home” logo. Note: Certification of resin compostability is not sufficient to meet this criterion.