

Requirements for Coffee Carts and Kiosks

1. Definitions:

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

“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.

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

a) **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. See Section 4 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:

- i) 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. See Section 4 below;
- ii) 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;
- iii) 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;
- iv) 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;
- v) Supplier will not sell alcohol, cigarettes or other tobacco products;
- vi) Supplier will work in collaboration with Customer to select menu for Customer and set prices for the items;
- vii) Supplier will obtain approval from Customer for all menu or price changes;
- viii) 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;

- ix) 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;
- x) 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;
- xi) 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
- xii) If Supplier provides catering services to KP, all food and beverages provided by Supplier will comply with Kaiser Permanente's requirements for Healthy Catering outlined in the Kaiser Permanente *Healthy Picks Program Guide*, which can be found at:
<http://supplier.kp.org/healthypicks/index.html>.

b) Food and Beverage Supplies.

- i) 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: https://noharm-uscanada.org/sites/default/files/documents-files/491/EPP_Food_Svc_Ware.pdf
- ii) 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 <https://www.epa.gov/smm/comprehensive-procurement-guideline-cpg-program#products>.
- iii) 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.
- iv) 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.
- v) 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.
- vi) 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.
- vii) Supplier will use integrated pest management practices to avoid or address pest issues.

- viii) Supplier will use only latex-free and polyvinyl chloride (PVC)-free gloves in Customer facilities. Latex balloons are prohibited.
- ix) 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.

c) Cart Sanitation.

- i) 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.
- ii) 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.
- iii) 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.
- iv) KP reserves the right to inspect any and all facilities utilized by Supplier to prepare foods to be served on the premises.
- v) 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.

3. 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.

4. Coffee and Healthy Food Cart Standards.

The requirements set can be found in the *Healthy Picks Program Guide* at this location: <http://supplier.kp.org/healthypicks/index.html>.

5. Kaiser Permanente Sustainable Food Criteria.

The Kaiser Permanente Sustainable Food Criteria can be found in the *Healthy Picks Program Guide* at this location: <http://supplier.kp.org/healthypicks/index.html>.