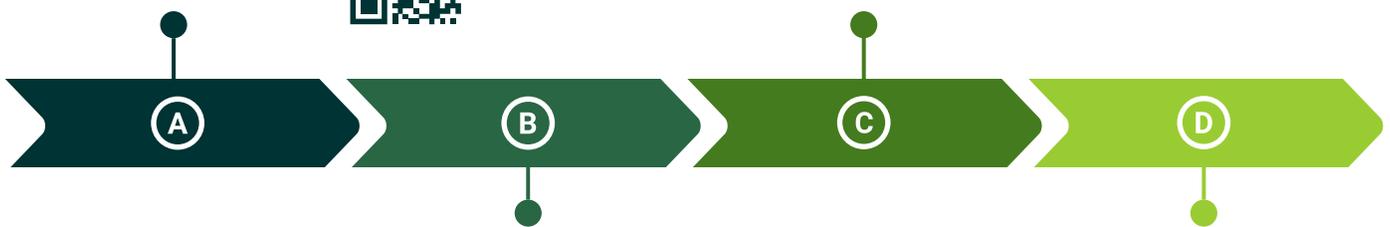




**CHECKLIST PURPOSE:** This checklist is designed for city purchasers to use when buying food for city-related events or when deciding what to purchase outside of the Preferred Vendor's List.

➤ Welcome! Please make sure to read the Sustainable Food Purchasing Guide before diving in!  
SCAN HERE. ➡ 

There are **five numbered categories** below, each with **one or more criteria boxes** containing bullet points. Read all before purchasing and aim to meet **at least ONE bullet point in each criteria box**.



Check out the Preferred Vendors List, which already includes vendors that meet most of the criteria below.

← SCAN HERE.



Contact Azella Markgraf ([AMarkgraf@a2gov.org](mailto:AMarkgraf@a2gov.org)) with questions or concerns!

## #1 CLIMATE & NATURAL ENVIRONMENT CRITERIA

### CARBON, GREENHOUSE GAS & WATER FOOTPRINT



Food is entirely or mostly plant-based, and/or plant-forward.



Food is grown organically, without the use of synthetic fertilizers or pesticides.



Food is sourced from producers practicing carbon sequestration techniques.



If animal products are purchased, meat products with a lower carbon footprint, such as chicken, turkey, and fish, are prioritized.



Food has a low water footprint.

### PACKAGING & FOOD WASTE



Food is purchased from vendors who have active efforts to reduce the amount of food waste that goes into landfills & reduce the amount of plastic used in food packaging.



Food is bruised, oddly shaped, or otherwise "imperfect."



Food is packaged in reusable, compostable, or recyclable packaging.



Food is ordered at quantities reasonable for event attendance expectations.

**BIODIVERSITY  
& ANIMAL WELFARE**



Food is grown organically, without the use of synthetic fertilizers or pesticides.



Food is grown using agro-ecological or regenerative farming practices.



Animal products are purchased from high animal welfare sources.

**LOCAL SOURCING  
& SEASONALITY**



Food is grown or produced in Washtenaw County or elsewhere in Southeast Michigan.



Food is grown or produced within the Great Lakes region, including Michigan, Ohio, Illinois, Indiana, or Ontario.



Food is in-season in its growing region.

## #2 COMMUNITY HEALTH & NUTRITION CRITERIA

**USDA HEALTHY  
DIETARY GUIDELINES**



Food is whole or minimally processed.



Food is low in sodium, added sugars, and saturated fats.



Protein options are lean and low in fat, such as beans, nuts, fish, and chicken.

**FOOD ACCESS**



Food is affordable & accessible to the populations served.



Food reflects the diversity of cultures of the individuals served.

**PLANT-RICH  
DIET**



Food is entirely or mostly plant based.



Food is whole or minimally processed.

## #3 LOCAL ECONOMIES CRITERIA

### SCALE & OWNERSHIP OF FARM BUSINESS



Food is sourced from a small- to mid-scale supplier.



Food is sourced from a supplier that is privately, cooperatively, or non-profit owned.

## #4 VALUED WORKFORCE CRITERIA

### FAIR COMPENSATION & SAFE WORKING CONDITIONS



Food is purchased from suppliers providing fair compensation to their employees.



Food is purchased from suppliers carrying third-party food justice certifications, such as Equitable Food Initiative or Food Justice Certified.



Food is purchased from suppliers providing safe working conditions for their employees.

## #5 EQUITY & JUSTICE CRITERIA

### NEGATIVE SYSTEMATIC SOCIAL IMPACTS



Food is purchased from suppliers operated by individuals who have experienced negative systemic impacts from the food system.

(Low-income people; Black, Indigenous, and Communities of Color (BIPOC Communities); immigrants; and other historically marginalized groups)