POLICY

All District of Saanich Divisions engaged in the purchase of food for operational needs, or engaged in leasing Saanich owned space to operators of food concessions, will ensure that when practical, both operationally and economically, 40% of purchases shall be local.

BACKGROUND

Purpose:
To support local producers, reduce greenhouse gas emissions, provide healthier food choices at municipal events and increase awareness of food that is grown locally.

Definitions:
“Local” is defined as food that is grown on Vancouver Island and within British Columbia.

PROCEDURES

All RFPs, RFQs and tenders to provide food for District of Saanich operations or for leasors of District owned space for food concessions, will include language that states the policy of Council and will require proponents to identify the local sourcing component of their proposal. This information will be used in evaluating successful proponents.

All suppliers will report to Purchasing at least once a year on the percentage of local food delivered to Saanich sites relative to overall District food purchases.

Current suppliers shall be made aware of this policy and shall be encouraged, again where practical, to increase the availability and variety of local products.

To reduce the effort required by Saanich to verify that the food being supplied is local, Purchasing Department documents will require that vendors identify which third party certification process they will use to provide evidence that the food is local. Currently that will likely require utilizing food from producers and processors certified by Local Food Plus, but the possibility exists that other alternative methods may emerge over time.

Exemptions:
Operations that will be exempt from the Local Food Procurement Policy, due to the nature of the operation or the already inherently high local food content include, farmers’ markets, licensing and permitting of street food vendors, vending/snack machines, and licensing and permitting of park vendors.