

STARS 2.1 Food and Beverage Purchasing Criteria

Please note that an expenditure may only qualify in one category. An expenditure on a product that is both Third Party Verified and Local & Community-Based must be counted in the Third Party Verified category.

1) Does the product qualify as Third Party Verified?

The product is sustainably and/or ethically produced as determined by one or more recognized food and beverage sustainability standards. To qualify, a product must meet (or carry the label of) at least one of the following standards:

Global Standards (applicable to all institutions)	U.S. and Canadian Standards
<ul style="list-style-type: none">● Biodynamic Certified (Demeter)● Certified Bird Friendly (coffee)● Certified Humane Raised and Handled● Certified Organic under an IFOAM-endorsed standard● Certified Sustainably Grown (SCS)● Fair Trade Certified<ul style="list-style-type: none">○ Ecocert Fair Trade certified (EFT)○ Fair for Life and other IMO certifications○ Fairtrade mark (Fairtrade International)○ FairWild Certified○ Hand in Hand certified (Rapunzel Fairtrade)○ Small Producers' Symbol (SPP)● Green List (i.e. "best choice") fish and seafood (WWF)● LEAF Marque (Linking Environment and Farming)● Marine Stewardship Council Blue Ecolabel (paired with MSC Chain of Custody certification)● Participatory Guarantee Systems (IFOAM)● Rainforest Alliance Certified (SAN Standard for Sustainable Agriculture) ● Local, national, and regional third party certifications that are consistent with IFOAM's Common Objectives and Requirements of Organic Standards (COROS) and/or standards set by ISEAL Alliance and/or Global Ecolabelling Network members	<ul style="list-style-type: none">● AGA-Certified Grassfed● American Humane Certified Free Range & Pasture (egg layers)● American National Standard for Sustainable Agriculture (ANSI/LEO-4000) Certified Gold or Platinum● Animal Welfare Approved and AWA Grass Fed● Certified Local Sustainable (Land Food People)● Equitable Food Initiative certified (EFI)● Fair Food Program (Fair Food Standards Council / Coalition of Immokalee Workers)● Fair Trade Certified (Fair Trade USA)● Food Alliance Certified● Food Justice Certified (Agricultural Justice Project)● Global Animal Partnership Certified (Steps 3-5+ only)● Green List (i.e. "best choice") fish and seafood:<ul style="list-style-type: none">○ Monterey Bay Aquarium Seafood Watch (U.S.)○ Sea Choice (Canada)● Milk with Dignity (Migrant Justice)● PCO Certified 100% Grassfed● Protected Harvest Certified● Salmon Safe Certified● Transitional Organic (USDA) ● Additional certifications recognized in the Real Food Guide as Green Light or Yellow Light

See the [STARS 2.1 Technical Manual](#) and the [Food and Beverage Purchasing Inventory template](#) for further guidance.

2) If not, does the product qualify as Local & Community Based?

This category provides a path for campus farms and gardens and small and mid-sized producers to be recognized in the absence of third party certification. To qualify, an uncertified product must fully meet the following criteria.

Products from intensive livestock operations (e.g., CAFO-permitted facilities in the U.S.) are excluded from this category. Because of the prevalence of industrial livestock production in many regions, meat, poultry, egg, and dairy producers should be assumed to be intensive operations unless the institution can verify otherwise through third party certification, transparent information from the supplier, and/or an appropriate regulatory agency.

<p>Single-ingredient products</p>	<p>A single ingredient product must meet ALL of the following criteria:</p> <p>A. Ownership. Producer must be a privately or cooperatively owned enterprise. Wild-caught seafood must come from owner-operated boats.</p> <p>B. Size. Produce: Individual farms must gross \$5 million (US/Canadian) per year or less. Meat, poultry, eggs, dairy, fish/seafood, grocery/staple items (e.g., grains): Producing company must gross \$50 million (US/Canadian) per year or less.</p> <p>C. Distance. All production, processing, and distribution facilities must be within a 250 mile (400 kilometre) radius of the institution. This radius is extended to 500 miles (800 kilometres) for meat (i.e., beef, lamb, pork, game).</p>
<p>Single-ingredient products aggregated from multiple sources (e.g., milk)</p>	<p>At least three-quarters (75 percent) of the product (by volume) must meet the Ownership, Size, and Distance criteria outlined above.</p>
<p>Multi-ingredient products (e.g., baked goods)</p>	<p>Producing company must meet ALL the following criteria:</p> <p>A. Ownership. Producing company must be a privately or cooperatively owned enterprise.</p> <p>B. Size. Producing company must gross \$50 million (US/Canadian) per year or less.</p> <p>C. Distance. All processing and distribution facilities must be within a 250 mile (400 kilometre) radius of the institution.</p> <p>AND</p> <p>At least half (50 percent) of the ingredients must come from farms meeting ALL the following criteria:</p> <p>A. Ownership. Producing company must be a privately or cooperatively owned enterprise.</p> <p>B. Size. Produce: Individual farms must gross \$5 million (US/Canadian) per year or less. All other ingredients: Producing company must gross \$50 million (US/Canadian) per year or less.</p> <p>C. Distance. All production facilities must be within a 250 mile (400 kilometre) radius of the institution.</p>

See the [Real Food Standards](#) for further guidance on identifying products that qualify as Local & Community-Based.