

How Maryland Hospitals Purchase Local Food

What is a farm-to-institution profile?

Institutions such as hospitals, universities, K–12 schools, government facilities serve large number of people on a daily basis, and their cafeteria budgets are significant. A farm-to-institution profile is a snapshot that shows us what portion of an institution’s food budget goes toward the purchase of local products. As institutions begin to pay attention to purchasing local products, which boosts the local economy, it is important to understand how food-sourcing can act as a lever for change—for Maryland’s economy, environment, and public health.

Why is this farm-to-hospital profile important?

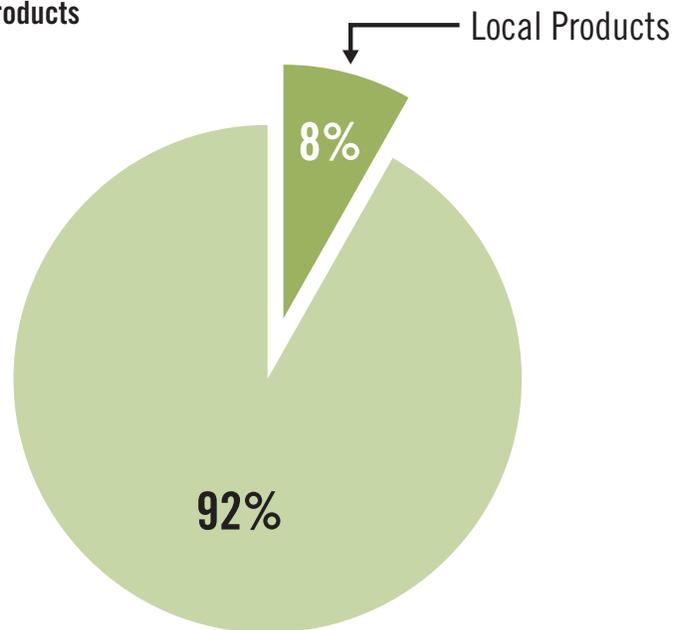
Because of the connection between food and health, it is only natural that hospitals are concerned with what they feed their patients and visitors. Hospitals have many constraints on what they may feed their patients, but they also have cafeterias that serve hospital employees and the family and friends of patients. **Many hospitals are making it a priority to source more local options**—this profile will help provide a context for how Maryland hospitals affect their patients and local communities.

Survey Data

These data were collected through a survey created by the Johns Hopkins Center for a Livable Future and Maryland Hospitals for a Healthy Environment (MD H2E) for the year 2013.

Maryland Hospital Survey Responses	Summed Total	Average per Hospital
Total respondents	14	
Number of beds (n=12)	3,230	269
Cafeteria meals served (n=12)	11,870	989
Patient meals served (n=12)	8,757	729
Total meals served (n=12)	20,627	1,473
Amount spent on food (n=6)	\$8,900,000	\$1,483,333
Amount spent on local (n=6)	\$734,870	\$122,478

Percentage of total food budget spent on local products



Farm to Institution Profiles

{Hospitals}

What is “local food” for hospitals?

Depending on whom you ask, the term “local food” can mean many things from food grown within city limits to food from neighboring, regional states. For hospitals, there is an international coalition of healthcare institutions, Health Care Without Harm, which helps to provide standard, green purchasing practices and definitions. They define “local” as “**food that is grown/produced and processed within 250 miles** (of a health care facility) and for processed foods, greater than 50% (by weight) of the product must meet this definition” (HCWH website). VISIT: <<http://tinyurl.com/local-sustainable-purchasing>> TO READ MORE ABOUT THE DESIGNATION “LOCAL FOOD.”

By purchasing local food, hospitals could put millions of dollars back into the local economy.

If all 64 hospitals in Maryland spent...

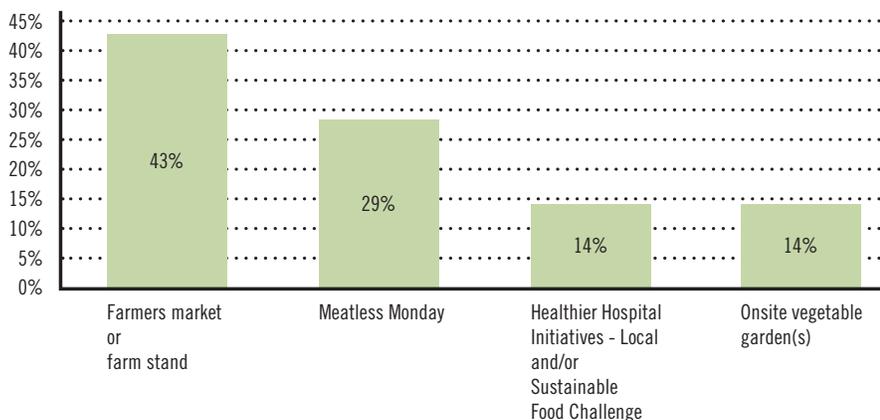
3% on local food	\$ 2,848,000
5% on local food	\$ 4,746,666
10% on local food	\$ 9,493,333
20% on local food	\$ 18,986,666
25% on local food	\$ 23,733,333

...would be put back into the local economy.

Survey Findings

- 77% of hospitals have adopted Health Care Without Harm’s definition of local.
- The estimated food budget was approximately \$8,900,000. An estimated \$734,870 or 8.3% was spent on local food.
- By using the survey data, it is estimated that all hospitals in Maryland spend approximately \$94,933,333 on food.

Participation in additional local food initiatives



Data Sources

The data shown in the Maryland hospital profiles has been collected through primary and secondary sources listed below.

- Johns Hopkins Center for a Livable Future and MD H2E Survey, 2014
- MD Department of Health and Mental Hygiene, 2013
- Maryland Hospital websites, 2014

VISIT: <<http://mdfoodsystemmap.org/farm-to-institution/>> TO READ MORE ABOUT METHODOLOGY AND SOURCES