



European NGO Network on **Green Public Procurement**

3rd GPP NETWORK MEETING

Lisbon – 13 February 2019

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● HOSPITAL AS AN AGENT OF CHANGE FROM GPP



We are going to talk about:

1. GPP in the Spanish context
2. GPP in food in Spain
3. Why do we work in hospitals?
4. Goals of this projects
5. Strategy
6. Actions and results
7. Lessons learnt
8. Conclusions
9. Next steps
10. To replicate

● GPP IN THE SPANISH CONTEXT



New Law 9/2017, of November 8, on Public Sector Contracts

- Transposition of the European Parliament and Council Directives 2014/23/EU and 2014/24/EU
- Promotes the introduction of quality, social and environmental criteria.
- Demands to end the practice of purchasing based on the lowest price exclusively and opens a new scenario in which social and environmental aspects become a relevant criterion when hiring
- It has generated confusion and some doubts in the public sector.

Interministerial Commission for the incorporation of ecological criteria in public procurement

- It is preparing the **Ecological Public Procurement Plan** of the General State Administration (in coordination with the **National Public Procurement Strategy**), and will design informative and training actions for the personnel responsible for the implementation of the plan.

● GPP IN FOOD IN SPAIN



- Public procurement accounts for 19% of Europe's GDP (more than € 2.3 billion per year), and approximately 20% of Spain's GDP.
- The administration allocates between 2,000 and 3,000 million euros to food purchases.

**Great purchasing power,
great power to transform the market**

● WHY DO WE WORK IN HOSPITALS?



- Exceptional place to show **exemplary public** and to perform **social pedagogy** (great visibility due to the number of patients, visitors ...)
- **Coherence of public policies** (good for our health, good for the health of the planet)
- Demonstrating that a healthy diet contributes to improve the health of the population. In **coherence with the 2030 Health Plans** (and with the postulates of the Ancient Greek physician, Hippocrates of Kos "Let your medicine be your food, and your food be your medicine").
- It is the place where access to **sustainable food can be universalized**; at some point we are all independent of age, social class, etc.



GOALS OF THIS PROJECTS

- **Make proposals and recommendations** to move towards a better food for people and for the planet, helping to include environmental and social criteria in contract documents, within the framework of the new Spanish law on public procurement.
- To better know the situation of Green Public Procurement in relation to hospital nutrition in Spain.



● STRATEGY



- **Working in alliance**

Goal: To reach hospitals through a valid interlocutor

We established an alliance with the "CSR Health Network"; a network of 20 public hospitals coordinated by "Hospital Clínico San Carlos" of Madrid

- **Asking those involved**

Goal: To get clues to guide recommendations

We developed a questionnaire composed of 58 questions (about Supply management, Sustainable supply, Nutrition, Efficiency in natural resources, Social practices, and Information to patients, users and workers)

● STRATEGY



- **Knowing about good practices in Spain**

We made a literature search of good practices published in the sector in Spain.

We only found four good practices that we gathered in the document entitled “Spanish Good Practices published “. This document was disseminated among the hospitals of the network as real examples that can be emulated.

- **Knowing about good practices in other countries**

In order to show more examples to the hospitals, we also made a compilation –wich we translated into Spanish- of experiences in European hospitals (in France, Italy, UK, Finland...). This document was also sent to the people involved in the public purchase of the hospital network.

ACTIONS AND RESULTS



THE QUESTIONNAIRE

Scope: Public hospitals in Spain

Universe: 20 hospitals belonging to the CSR Health Network

Application mode: Online questionnaire sent by email.

Content: 58 questions (about Supply Management, Sustainable Supply, Nutrition, Efficiency in Natural Resources, Social Practices, and Information to patients, users and workers).

Response rate: 30%. The response to the questionnaire has not been good; only six among the twenty hospitals in the network answered.

12. En su menú ¿se incluyen actualmente productos de temporada que se producen en el lugar de ubicación del hospital (círculo corto)? *

Marca solo un óvalo.

Sí (especificar % en otro si lo sabe)

No

Otro: _____

13. ¿Se informa a los comensales de que se trata de productos de temporada y de círculo corto? *

Marca solo un óvalo.

Sí (Si se conoce, especificar de qué manera en otro)

No

Otro: _____

14. En los menús ¿se incluyen actualmente productos de agricultura ecológica? *

Marca solo un óvalo.

Sí (Si se conoce, especificar el % en otro)

No

Otro: _____

15. En relación con el pescado, ¿se utiliza pescado con la certificación MSC (Marine Stewardship Council)? *

Marca solo un óvalo.

Sí (Si se conoce, especificar el % en otro)

No

ACTIONS AND RESULTS



Some results of the questionnaires

- **Diversity of professional profiles** that have answered the questionnaires:
 - Services Director
 - Heads of Catering Services (2)
 - Head of Institutional Relations
 - Strategy and Projects Director
 - Head Chef
- **Different types of kitchens**:
 - Three “central kitchens” (they buy the raw material and prepare the dishes).
 - One “satellite kitchen” of a catering company in which food is regenerated, plated and served from the central kitchen of the catering company
 - Two “kitchen 45” from its own central kitchen which is supplied with fourth and fifth range products from its own central kitchen. Here they only assemble kitchen based on fourth and fifth range products.

Important because fresh products usually require more staff and more space than is actually available in “satellite kitchens” and “kitchens 45”. However, introducing fresh organic products into a central kitchen does not present any of these problems.

ACTIONS AND RESULTS



More results of the questionnaires

- **Diversity of positions involved** in the development of the technical specifications of a procurement contract in food:

- Management
- Services sub-directorate
- Head of Supply
- Veterinary
- Administrative staff
- Head of catering service

This information is very relevant when proposing changes in hiring and consultation processes to address the introduction of sustainable public procurement, as well as to raise awareness processes in relation to this issue. All are key actors to ensure that sustainable public procurement can become a reality in hospital nutrition.

- **Food purchase management:**

In five of the six hospitals, the personnel themselves are in charge of buying food directly. Only one of them says that they have a supplier who manages it.

● ACTIONS AND RESULTS



More results of the questionnaires

- **Proximity products :**

In two of the six hospitals that responded, the purchase of local products is encouraged.

- **Seasonal products:**

Five of the six hospitals that responded that they did include seasonal products in their menus in the environment in which the hospital is located.

- **Organic farming products:**

Two of the hospitals do include these products in some of their menus (the smallests)

- **Fair Trade Food:**

Two of the hospitals have Fair Trade foods (only coffee).

ACTIONS AND RESULTS



● MAKE PROPOSALS AND RECOMMENDATIONS

After analyzing and writing the conclusions of the 58 questions answered by six hospitals, we made several proposals for each of the questions assessed. Thus, the final document includes the analysis together with a specific proposal to introduce environmental and/or social criteria in each of the questions. Each conclusion has a proposal that improves the current situation in relation to environmental and/or social aspects.

This document is intended to help in the drafting of contract documents on hospital nutrition. It has been sent to all hospitals in the network.

PRODUCTOS DE AGRICULTURA ECOLÓGICA

En dos de los hospitales preguntados sí que se incluyen estos productos. Es importante trabajar consultando a los productores ecológicos y distribuidores locales, para ver qué se puede plantear, con qué volúmenes y garantizando el suministro durante todo el año (o en función de qué temporalidad).

PROPUESTA:

ESPECIFICACIÓN TÉCNICA:

Al menos tres días a la semana se servirá en el menú un plato (primero, segundo o postre) donde como mínimo el ingrediente primario sea ecológico.

Se entenderá ingrediente primario de acuerdo con la definición establecida en el artículo 2.2. del Reglamento 1169/2011, sobre información alimentaria al consumidor:

"Ingrediente primario: un ingrediente o ingredientes de un alimento que representa más del 50% del producto."

Se considera alimento ecológico aquel que cumpla con las especificaciones del Reglamento (CE) nº834/2007, del Consejo, de 28 de junio de 2007, sobre producción y etiquetado de los productos ecológicos.

VERIFICACIÓN:

El suministrador deberá presentar una declaración firmada en la que indicará que puede cumplir este criterio. La autoridad contratante verificará el cumplimiento durante el periodo contractual y se impondrán penalizaciones adecuadas por incumplimiento.

Para dicha verificación, el adjudicatario pondrá a disposición del poder adjudicador, con carácter trimestral, una relación de las facturas de los productos adquiridos, en las que se identifique su carácter ecológico.

Se considerará que los productos que lleven una etiqueta de producción ecológica. Si los productos no están certificados, el licitador deberá presentar pruebas adecuadas del cumplimiento de los requisitos establecidos en las normas de producción.

OTRAS CLÁSULAS:

Se valorará la inclusión de más platos según la siguiente ponderación:

- 1 plato más a la semana / mes: [--] puntos
- 2 platos más a la semana / mes: [--] puntos
- 3 platos más a la semana / mes: [--] puntos

Se valorará el hecho de que los huevos sean exclusivamente ecológicos con [--] puntos.

Se valorará el hecho de que los huevos sean exclusivamente del Grupo 1 con [--] puntos.

Se valorará el hecho de que el aceite de oliva utilizado en la prestación del servicio sea ecológico con [--] puntos.

Para verificar el cumplimiento de este criterio, los ofertantes harán especificar el porcentaje de platos con ingrediente primario ecológico que utilizarán en la prestación del servicio, así como la periodicidad en su uso para favorecer una presencia regular de estos alimentos en los menús.

ACTIONS AND RESULTS

AWARENESS RAISING

- As a sensitization measure, the conclusions report of the questionnaire and proposals were sent to the hospitals.
- Also, the members of the CSR network and our team wrote an article, which is going to be presented at the "Management Course by the Spanish Society of Health Managers" (December) and published in the magazine "Cuadernos de Gestión Sanitaria" ("Health Management Handbooks") (2019)

With these actions we can reach a wider scope of the Spanish health sector through its specialized channels.



Jornada RSC en el Hospital Clínico San Carlos

Publicado el 30 de nov de 2018

 Red Sanitaria RS
Responsabilidad Social Corporativa en R... Siguiendo

200 asistentes, 23 asociaciones de voluntarios reconocidas y nueve proyectos premiados

El pasado martes 20 de noviembre se celebró en el Auditorio del Hospital Clínico San Carlos la I Jornada de Responsabilidad Social que llevaba el título "Un compromiso de todos" para dar a conocer las distintas iniciativas que se realizan en este marco. Más de 200 personas asistieron a esta cita inaugurada por José Soto, director Gerente del hospital y por parte de Atención Primaria por Sonia López Palacios, directora Asistencial de Enfermería, y Margarita Barba, directora Asistencial Médico,

6 recomendaciones • 1 vez compartido

 Recomendar  Comentar  Compartir

ACTIONS AND RESULTS

AWARENESS RAISING

Finally, last January 9th, the members of the CSR Network presented the reports to Cristina Gallach, High Commissioner for the 2030 Agenda in charge of coordinating the implementation of the UN's Sustainable Development Goals in Spain.



La Red sanitaria de RS se reunió con el Alto Comisionado de la A...

La Red sanitaria de RS se reunió con el Alto Comisionado de la Agenda 2030

Publicado el 14 de ene de 2019



Red Sanitaria RS

Responsabilidad Social Corporativa en R... Siguiendo

El pasado miércoles 9 de enero, Ana Díaz-Oliver, presidenta de la Red; Carmen Sánchez, vicepresidenta de la Red; y Javier Mistral, vicepresidenta de la Red, se reunieron con el Alto Comisionado de la Agenda 2030 en la Moncloa para determinar posibles colaboraciones.

La Agenda 2030 para el Desarrollo Sostenible es un plan de acción adoptada por la Asamblea General de la ONU a favor de las personas, el planeta y la prosperidad, que también tiene la intención de fortalecer la paz universal y el acceso a la justicia,

17 objetivos con 169 metas con los que estamos plenamente comprometidos!

recomendaciones

 Recomendar

 Comentar

 Compartir

● LESSONS LEARNT



● Importance of Alliances

- Finding solid alliances in the sector offers the great advantage of being able to reach the target audience when our organizations are not recognized as a true valid interlocutors. Some sectors, such as the Health sector, are not easy to work with from the role of an environmental NGO.
- They are also a valuable ally when it comes to translating common language into the target audience's jargon.
- And finally, sectoral alliances gave us access to specialized means of diffusion (specialized magazines and the health management course).
- In this sense, the alliance with the CSR Network of Hospitals worked smoothly and has been a great help.

● LESSONS LEARNT



● Complexity of professional profiles playing a part in hospital nutrition

- The professional profiles of the people who answered the survey are very different from each other, as are the profiles of the members of the network, and those of who deal with the purchases at each hospital.
- We have worked with Managers, Services Directors, Strategy and Projects Directors, Corporate Social Responsibility Coordinators, the Head of the CSR Service, Heads of Institutional Relations, Procurement and Logistics Coordinators, Heads of Logistics and Procurement of Supply Service, Heads of Supply, Heads of Catering Services, Head Chef, Veterinaries, Administrative staff, the President of the Contracting Committee, People and Communication Departments and the Deputy Director of Participation and Citizenship Management.
- The relationship and communication became more complex but a more enriching work was achieved.

● CONCLUSIONS



- **The CSR Health Network has provided us access to public health professionals**
- **We have a questionnaire (with few results) which gives us important clues to understand the situation and to continue working**
- **We have identified examples in Spain and Europe that can be inspiring**
- **A debate has been generated in the media of the health sector in Spain (facilitated by the network)**
- **But there is still a lot to be done**

● NEXT STEPS



- **What is needed for hospitals to move forward in GPP**
 - **Work with catering companies.** Contrast with catering companies working in hospitals that can meet the recommendations we make.
 - **Involving the teams** in the prioritization of measures to be introduced in order to move towards a more sustainable diet.
 - **Identifying and sharing public procurement** documents that have already been drafted introducing environmental and social criteria within the framework of the new law.

● TO REPLICATE



- **We can share with you our questionnaire (in Spanish)**
- **We can share inspiring examples, references in Spain and Europe**
- **You should look for a network or other structure within the health sector**

WE WILL CONTINUE WORKING

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