HB 317 CBF_Support_CROSS_RobinClark.pdf
Uploaded by: Clark, Robin Jessica
Position: FAV

CHESAPEAKE BAY FOUNDATION

Environmental Protection and Restoration
Environmental Education

HB0317
Maryland Green Purchasing Committee – Food and Beverage Procurement – Greenhouse Gas Emissions

Date: March 31, 2021
To: Senate Education, Health and Environmental Affairs Committee

Position: **SUPPORT**
From: David Tana, Restoration, Volunteer and Outreach Coordinator

The Chesapeake Bay Foundation (CBF) SUPPORTS HB 317. This bill would establish a process for tracking greenhouse gas emissions associated with the state's food and beverage purchases and reduce emissions by 25% on or before June 30, 2030.

Healthy farms and regenerative food production systems are a requisite for a healthy ecosystem. The modern food system, whereby produce is commonly shipped across the country or internationally before arriving in grocery stores, creates food waste and produces tons of harmful greenhouse gas emissions. Purchasing local food reduces these emissions and benefits the environment, human health, Maryland farmers, and the local economy.

The agriculture sector accounts for nearly one third of global greenhouse gas emissions
Supporting locally grown food from sustainable farms is integral to CBF's mission to Save the Bay. Greenhouse gas emissions are a cause of climate change. A recent Intergovernmental Panel on Climate Change report affirmed that we only have a decade left to avoid irreversible climate damage, and Maryland must do its part to protect its citizens and the environment.

Rising temperatures are inhospitable to vital underwater grasses and stress fish populations from striped bass in the main Bay to brook trout in Pennsylvania's coldwater streams. Sea level rise inundates many of the Bay's iconic islands—islands that until recently supported thriving communities. Climate change adds new challenges to an ecosystem already stressed by pollutants, population growth, and increasing development.

The State's own food procurement is a direct point of leverage to reduce emissions associated with food consumption
Reducing food waste and shifting food purchases towards climate-friendly diets were ranked the third and fourth, respectively, most effective climate solutions from Project Drawdown, a climate mitigation project led by Paul Hawken and contributed to by more than 200 scientists, policymakers, and other experts. Maryland schools spent $18 million on local food served in schools according the most recent USDA Farm to School Census.

CBF supports local food purchases through its Buy Fresh Buy Local Chesapeake program which helps consumers, sustainable farms, and businesses find each other and support efforts to protect and restore the Chesapeake Bay. This bill would encourage more purchases from Maryland institutions of food grown or raised in Maryland using regenerative agricultural practices which provide additional carbon sequestration potential.

HB0317 would make three positive changes: require state agencies report on food procurement emissions; require establishment of best practices; and establish a goal of food-based emissions reduction of 25% by June 30, 2030.

CBF urges the Committee's FAVORABLE report. For more information, please contact Robin Clark, Maryland Staff Attorney at RClark@cbf.org or 443.995.8753.

HB317 JG Final Testimony (senate).pdf
Uploaded by: Gilchrist, Jim
Position: FAV

JIM GILCHRIST
Legislative District 17
Montgomery County

Environment and Transportation
Committee

The Maryland House of Delegates
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The Maryland House of Delegates
ANNAPOLIS, MARYLAND 21401

March 31, 2021

HB 317
Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emissions

Good afternoon Chair Pinsky and members of the committee,

Thank you for the opportunity to present this bill before you today. This is a previously introduced bill that reflects a compromise created by stakeholders that passed the House just before the legislature adjourned early due to the pandemic.

Maryland has been a leader when it comes to addressing climate change, but there's one area where we discovered that the state has been falling short. This bill seeks to address the climate footprint associated with Maryland's food consumption. Globally, food and agriculture accounts for about a quarter of greenhouse gas emissions. Studies have demonstrated that we cannot meet the goals set forth within the Paris Climate Agreement without making changes to our current food consumption choices and reducing food waste.

The most direct point of leverage to reduce emissions associated with food consumption is the state's own procurement. Maryland's Green Purchasing Committee has already established a framework for environmentally preferable purchasing by state procurement units. State agencies give preference to recycled paper, compost on public lands, locally grown foods, and American-made goods in their purchasing.

The bill asks the Department of General Services, Department of Agriculture and the Department of the Environment to work with stakeholders to establish a methodology for tracking greenhouse gas emissions from food purchases over the next year and a half. There are already established methodologies out there for them to consider and adopt. The bill sets a specific target of reducing emissions by 25% by 2030, which is in line with meeting the Paris Agreement target.

As state procurement units shift their menus toward more climate-friendly foods – like fruits, vegetables, and legumes – they could save money in addition to lowering their climate footprints and improving health. A pilot analysis conducted at Oakland Unified School district showed that a shift towards low- carbon foods over two years led to significant reductions in their carbon and water footprints while also increasing student meal satisfaction. To put the carbon savings in context, a solar panel installation project that would have achieved the same carbon reduction would have cost $2.1 million, but instead, the school district actually saved $42,000. According to DPSCS, the average cost of their meat dinner is $1.66 compared to $1.30 for a vegetarian meal, so offering more vegetarian meals could save money that could be reinvested into buying more fresh and local foods for people who are incarcerated.

This bill is a first step toward addressing a major source of climate emissions that builds upon our state's legacy for environmentally preferable purchasing, and it represents a compromise agreed to by all parties last session. As such, I urge a favorable report.

The Maryland Recycling Network Response - HB 317 M
Uploaded by: Houstle, Peter
Position: FAV

March 29, 2021

To: Senate Education, Health and Environmental Affairs Committee

Re: HB 317 Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emissions

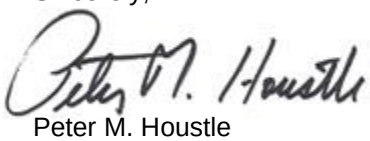
The Maryland Recycling Network promotes sustainable reduction, reuse and recycling (the 3 "R's") of materials otherwise destined for disposal and the purchase of products made with recycled material content. We achieve these goals through education programs, advocacy activities to affect public policy, technical assistance efforts, and the development of markets to purchase recycled materials and manufacture products with recycled content.

We are writing to share our support for HB 317 Maryland Green Purchasing Committee - Food Procurement - Greenhouse Gas Emissions.

The Maryland Recycling Network stands ready to serve as a sounding board and resource for legislators and others interested in pursuing our mission. Please do not hesitate to contact me via email phoustle@marylandrecyclingnetwork.org, phone 301-725-2508 or mail - MRN, PO Box 1640, Columbia MD 21044 if you have any questions or would like additional information regarding the above.

We look forward to working with you to continue the strides we have all made to improve Maryland's recycling programs in a time- and cost-effective manner.

Sincerely,



Peter M. Houstle
Executive Director

Healthy Food in Health Care_NancyKohn_FAV_0317.pdf
Uploaded by: Kohn, Nancy
Position: FAV

Health Care Without Harm

the campaign for environmentally responsible health care

CAMPAIGN HEADQUARTERS

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March 29, 2021

Re: Support for H.B. 317: Procurement – GHG Emissions from Foods

Dear Chair Pinsky, Vice Chair Kagan, and Members of the Committee,

Health Care Without Harm has been supporting hospitals since 1996 in shifting their procurement and modifying their operations to be healthier for people, the communities they serve, and the broader environment.

We fully support this bill as it is reflective of the interest by the hospitals and the health sector to track and reduce their carbon footprint and leverage the plethora of available resources and support to be successful in doing so.

Our global network, representing over 32,000 health care organizations, has acknowledged that climate change is a health issue. Greenhouse gas emissions are the leading cause of climate change, which directly impacts the lives of millions of Americans every day. The health impacts of climate change also lead to increased rates of diseases, from respiratory and heart disease to tick-borne illness to mental health problems.

Healthcare alone contributes to 10% of overall greenhouse gas emissions in the U.S. Despite having a healing mission health care operations contribute significantly to climate change and as a result, to the very diseases it is trying to treat. Health Care Without Harm has a strong network of 30 health care system partners in Maryland who are committed to taking action to reduce their carbon footprint. Many health institutions, including Bon Secours and Johns Hopkins' health facilities in Maryland, are already taking action to reduce their carbon footprint through operational changes, investments and purchasing.

Hospitals in the state are already reporting annually on their reductions of food-related GHG emissions through our national health sector survey and awards program. To achieve this they access a suite of tools and resources and a peer network of health organizations across the country working on the same effort.

The request to track the GHG emissions associated with food purchases is an easy move for hospitals because a reduction in carbon-intensive foods is also aligned with goals to shift institutions and the general public towards a healthy diet that is in line with national Dietary Guideline recommendations.

This bill is also in alignment with a new global, cross-sector initiative called the Cool Food pledge where hospitals working with Health Care Without Harm are committing - alongside universities, businesses and cities - to track and report their food purchases and reduce their associated greenhouse gas footprint by 25% by 2030.

Adoption of this bill will position the state as a leader in addressing public health by supporting purchases that create healthy communities rather than exacerbate health impacts and associated costs of climate related events. The tools and resources exist to support institutions in doing so and momentum is building by institutions and cities to take action to reduce their footprint. This bill is an important step in reducing carbon footprints associated with food purchases.

We would like to thank Senator Lam for his leadership in sponsoring this bill and all committee members for your consideration.

Thank you,
Nancy Kohn

Nancy Kohn
Healthy Food in Health Care Program
Health Care Without Harm

HB317 Testimony 3_31.pdf
Uploaded by: Miller, Amanda
Position: FAV

The University of Maryland Student Government Association
Testimony for HB317
Education, Health, and Environmental Affairs Committee, Wednesday, Mar. 31, 2021
Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emissions
POSITION: FAVORABLE

My name is Amanda Miller and I am a student at the University of Maryland, College Park, studying Government and Politics and Sustainability. I'd like to thank Chair Pinsky, Vice Chair Kagan and members of the committee for the opportunity to testify today in support of HB 317, and to Delegate Gilchrist for introducing this piece of legislation, which will take a bold step towards reducing the state's carbon footprint.

Climate change is the greatest crisis humanity has ever faced. It is already impacting millions of people around the world. Over the past five years, the United States alone has experienced 500 billion dollars in losses from climate related disasters. According to multiple studies, we have less than ten years left to turn things around, meaning we must start now.

Agriculture is responsible for a third of global emissions, largely due to deforestation and factory farming. In 2019, the University of Maryland, College Park, committed to a greenhouse gas reduction goal of 25% by 2030. Our university implemented a peer-reviewed methodology to track these emissions reductions over time, which the university has been able to accomplish with existing staffing resources. Our carbon footprint baseline revealed that the food in our dining halls is responsible for 52,856 tons of carbon dioxide. To combat this, the university's dining services have begun composting, have been using reusable bags as we've shifted to take out during the pandemic, and we were the first school in the world to take the Cool Food Pledge, a commitment to sustainable dining practices. Our school is a leader on this front, but there is so much more that can be done.

Reducing these emissions by 25%, as this bill calls for, will be the equivalent to removing 2,855 cars off the road in Maryland. HB 317 would ensure that this critical tracking continues over time and that other universities follow suit by baselining their carbon emissions from food purchasing.

Reducing food-related emissions is a vital component to seriously addressing the climate crisis. This bill is a step toward reducing a major part of the state's carbon footprint that has not yet been addressed. We should all do our part in protecting the legacy of this world that we are privileged to call our home. Thank you so much for the opportunity to testify. I urge a favorable report.

Sincerely,

Amanda Miller, *UMD SGA Sustainability Committee*
Ben Baitman, *Director of Government Affairs*
Dan Alpert, *Student Body President*

Miranda Mlilo_FAV_0317.pdf
Uploaded by: Mlilo, Miranda
Position: FAV

Testimony before the Education, Health, and Environmental Affairs Committee
March 29, 2021
In SUPPORT of H.B 317: Food Procurement – GHG Emissions
Presented by Miranda Mlilo

Thank you, Chairman Pinsky and Members of the Committee, for the opportunity to testify. My name is Miranda Mlilo, and I am testifying as a 2019 graduate of University of Maryland and a food justice and climate activist.

I spent my time at the University of Maryland, organizing around environmental and climate justice. When I came to UMD as a Freshman 6 years ago, I was so excited to start my classes, meet new people, and take that first step towards independence. However, just like so many other people my age, the looming threat of climate change made me uncertain about what my future would look like.

One of the personal choices I knew I could make is through what I ate every day. The agriculture sector counts for around a quarter of climate emissions, and I knew that by eating climate-friendly foods, I could do my part to reduce my carbon footprint. I am grateful that UMD dining services were able to support that choice. Every day, I frequented the plant-based food station, along with most of my friends who wanted to make the climate conscious choice- but who also chose to eat there just because the food tasted better and made us feel better too. This year UMD dining services took it a step further and implemented the “Cool Food Pledge” an initiative that commits the university to tracking its food related GHG emissions and reducing them by 25% as this bill asks the state to do. And so far, according to their director of sustainability, they have received no criticism or pushback from students whatsoever, except for one letter in the student paper arguing they should have set a larger reduction target! And this is because, in doing this, UMD showed they care about the health of their students, and the planet.

I would like to see my state do the same thing. I have lived here for all my life, and I want to know that my state government is making choices that prioritize my health and safety, both as someone who lives in a state whose coasts are threatened by rising sea levels, soil degradation, toxic water, and polluted air- but also a person of color that recognizes that environmental justice is a human rights issue. Communities of color are on the front lines of environmental degradation and are hit first and worst by these issues.

Maryland has an opportunity to be on the forefront of environmental progress and to hold public institutions accountable for the health and wellbeing of the people they serve.

Thank you so much for the opportunity to testify, and I would like to encourage you to give this bill a favorable report.

Testimony in Support of HB 317.pdf
Uploaded by: Ngala, Bianca
Position: FAV

March 31, 2021

RE: Testimony in Support of HB 317 – Food-related GHG Reductions

Dear Chairman Pinsky, Vice Chair Kagan, and Members of the Committee,

We, the undersigned group of environmental, social justice, and health organizations and experts, are writing to express our support for HB 317 (Gilchrist). This legislation establishes a target of reducing Maryland's emissions from the food it purchases by 25% by 2030. HB 317 reflects a compromise version of last year's HB 772, which was agreed to in writing by the Farm Bureau and passed unanimously by this committee last year, before COVID-19 cut the legislative session short.

While Maryland does not currently track the emissions associated with food consumed in the state, food and agriculture account for at least a quarter of global greenhouse gas emissions, according to the United Nations Intergovernmental Panel on Climate Change (IPCC). Research has shown that we cannot meet the Paris Accord targets without shifting our diets toward foods with a smaller greenhouse gas footprint and slashing food waste. Reducing food waste and plant-rich diets were ranked the third and fourth, respectively, most effective climate solutions from Project Drawdown, a climate mitigation project led by Paul Hawken and worked on by a team of more than 200 scientists, policymakers, and other experts.

This legislation recognizes that the state's own food procurement - primarily for healthcare facilities, correctional facilities and universities - is the most direct point of leverage to reduce emissions associated with food consumption. Note that this legislation will not impact the individual food choices of Marylanders – it only shifts the menus at public institutions where the state is already making decisions about what students, incarcerated people, and healthcare patients eat.

There is precedent in Maryland for using procurement to support our environmental and social values. State agencies give preference to recycled paper, compost on public lands, locally

grown foods, and American-made goods, for example. This legislation builds on that framework by requiring agencies and public universities to report their food-related GHG emissions and reduce them by 25% over the next nine years.

University of Maryland College Park is already tracking its food-related GHG emissions and has committed to the 25% reduction target.

Shifting purchasing toward more plant-based foods, which tend to have a much smaller GHG footprint than factory farmed meat and dairy, is a highly cost-effective climate mitigation strategy. Oakland Unified School District (OUSD) reduced its meat and dairy purchases over a period of two years and reduced their carbon footprint by 14%, while also improving student meal satisfaction. The school district invested some cost savings into buying more local and fresh produce and meat, and it saved $42,000 annually on top of that. To achieve the same carbon savings by installing rooftop solar panels, it would have cost OUSD more than $2 million dollars.

Procuring more plant-based foods will have co-benefits for the health of Marylanders served by public institutions. Research has shown that shifting to diets high in vegetables, fruits, whole grains and beans, and low in red and processed meat, can help prevent heart disease, diabetes, obesity, and some forms of cancer, saving the state millions of dollars in health care costs associated with diet-related chronic diseases. The Dietary Guidelines for Americans recommends vegetarian and low-meat, Mediterranean diets as healthy eating patterns that “are associated with reduced risk of obesity, type 2 diabetes and some types of cancer.” Maryland could meet the 25% reduction target by making very modest shifts in its public menus that align with the DGAs and recommendations from leading public health organizations.

The IPCC has warned that we have fewer than ten years left to avert the worst impacts of climate change. By tracking our food consumption-based emissions for the first time and setting a science-based target to reduce these emissions over the next decade, this legislation takes crucial steps toward addressing emissions from food and agriculture and positions Maryland as a climate leader.

Thank you for your consideration, and we respectfully urge a favorable report for HB 317.

Sincerely,

- 350 Montgomery County
- 50by40
- A Well Fed World
- Alliance of Nurses for Healthy Environments
- Balanced
- Center for Biological Diversity
- Chesapeake Climate Action Network
- Clean Water Action
- DoTheMostGood Montgomery County
- Fair Farms Maryland
- Food Cowboy
- Food Revolution Network

- Friends of the Earth
- Go Green OC
- Greenbelt Climate Action Network (CHEARS)
- Health Care Without Harm
- Howard County Climate Action
- Indivisible Howard County
- Maryland LCV
- NRDC
- Nuclear Information and Resource Service
- Plant Pure Communities
- ProVeg
- Reducetarian
- Takoma Park Mobilization Environment Committee
- The Climate Justice Wing
- Transition Howard County
- Unitarian Universalist Legislative Ministry of Maryland

HB 317 Testimony - Gerard Pozzi - WRI .pdf
Uploaded by: Pozzi, Gerard
Position: FAV

Testimony before the Education Health and Environmental Affairs Committee
March 31, 2021
In **SUPPORT** of H.B. 317: Food Procurement – GHG Emissions
Presented by Gerard Pozzi, World Resources Institute

Dear Honorable Chairman Pinsky, Vice Chair Kagan, and Members of the Committee,

On behalf of the World Resources Institute, thank you for the opportunity to provide testimony in support of H.B. 317 to establish a target of reducing Maryland's greenhouse gas emissions from food purchases by 25% by 2030. This would be accomplished by reducing food waste and shifting to more climate-friendly menus in our public institutions.

I work for the World Resources Institute, a global research organization with a mission to move human society towards sustainability. Our Food Program advances solutions to feed 10 billion people by 2050 while halting deforestation and stabilizing the climate—including improvements to agricultural production as well as more sustainable consumption patterns.

This bill would require that Maryland estimate and track the greenhouse gas emissions associated with the food purchases made by state agencies. But is this type of tracking feasible? Our experience suggests that it is feasible. I'm testifying in my current role as the Research and Engagement Specialist for an initiative WRI is spearheading called the Cool Food Pledge. Cool Food is a global initiative that helps organizations commit to a science-based target to reduce the climate impact of the food they serve—and we have developed a scalable method with an open-source calculator for estimating food-related emissions and tracking progress over time.[1]

The target that we've defined—a 25% reduction in food-related emissions by 2030—is a level of ambition in line with achieving the goals of the Paris Climate Agreement, so I am very pleased to see this target included in this bill. If enacted into law, Maryland would join nearly 40 organizations—including the University of Maryland, the World Bank, Hilton Hotels, IKEA, a number of U.S. hospitals, and several international cities—who have already committed to the same 2030 target. These organizations collectively serve more than 940 million meals per year.

Our peer-reviewed greenhouse gas calculation method[2] draws on two recent global life-cycle assessments of food production published in the journals *Science* and *Nature*.[3] The method is relatively simple: organizations track their food purchases by weight on an annual basis, and the calculator multiplies the weights of each food type—from beans and bread to chicken and beef—by region-specific emission factors to estimate the food-related emissions each year. Because the majority of our Cool

[1] The calculator is freely available for download at https://coolfood.org/pledge/.
[2] For more details on the 25% emissions reduction target, the calculation method, and the data sources, see Waite, R. et al. 2019. "Tracking Progress Toward the Cool Food Pledge: Setting Climate Targets, Tracking Metrics, Using the Cool Food Calculator, and Related Guidance for Pledge Signatories." Technical Note. Washington, DC: World Resources Institute. Available online at: https://coolfood.org/pledge/.
[3] Poore, J., and T. Nemecek. 2018. "Reducing Food's Environmental Impacts through Producers and Consumers." *Science* 360 (6392):987–92. doi:10.1126/science.aaq0216; Searchinger, T., et al. 2018. "Assessing the Efficiency of Changes in Land Use for Mitigating Climate Change." *Nature* 564: 249–53. doi:10.1038/s41586-018-0757-z.

Food members source the majority of their foods through the national distribution channels, the North American average emission factors in our calculator are the most appropriate to use for this purpose.[4] In short: our method is a viable, off-the-shelf option for state agencies to use to implement the greenhouse gas emissions measurement, if they so choose.

We have heard from Cool Food members that even if collecting the annual food purchase data is a new activity in the first year of participation, it can generally be completed given existing staff resources and capacity. The process illuminates where an organization's food-related climate hotspots exist, and possible pathways to hitting the emissions reduction target.

In the next three decades, the world is likely to add another 3 billion people to the global middle class. Global meat and dairy demand is on a path to grow even more quickly than population growth as incomes rise across the developing world, making it likely that tropical deforestation will continue as forests are cleared for new pasture and cropland, and making it extremely difficult to keep global warming to acceptable levels even if the world successfully transitions away from fossil fuels.[5] In countries that consume high amounts of meat, like the United States, moderating our consumption and eating a more plant-rich diet can help reduce these pressures, lower emissions from food production, keep forests standing, and make it easier to sustainably feed everyone by the middle of this century.

We should not fear this change: for example, here in the United States, beef consumption per capita has already dropped by one-third since the 1970s—but overall production levels have remained steady as the U.S. population has grown.[6] A similar dynamic is now playing out globally, and growing meat demand in emerging markets like China will likely lead to more export opportunities for leading producer countries like the United States, even if U.S. per capita beef consumption continues to fall.

Maryland can be on the cutting edge of transitioning to a more climate-friendly diet, and the methods and data are already in place to help the state estimate its food-related emissions and track them over time. I agree that H.B. 317 is a critical step toward addressing Maryland's food-related greenhouse gas emissions. Thank you for your consideration, and I respectfully urge a favorable report.

[4] That said—if an organization is sourcing a specific food type from a specific supplier using lower-emitting agricultural practices—they are welcome to suggest an alternative emission factor to use if data are available and are found to be of equal or higher quality than the default North American average data.

[5] For more details on business-as-usual projections of food production and consumption to 2050, and potential effects on forests and the climate, see Searchinger, T., et al. 2019. "World Resources Report: Creating a Sustainable Food Future—A Menu of Solutions to Feed Nearly 10 Billion People by 2050 (Final Report)." Washington, DC: World Resources Institute. Available online at www.sustainablefoodfuture.org.

[6] U.S. Department of Agriculture. 2019. "USDA ERS—Livestock & Meat Domestic Data." Washington, DC. Available online at www.ers.usda.gov/data-products/livestock-meat-domestic-data/.

Center for Livable Future_WrittenTestimony_HB317.p
Uploaded by: Santo, Raychel
Position: FAV

The Johns Hopkins Center for a Livable Future
Bloomberg School of Public Health
111 Market Place, Suite 840
Baltimore, MD 21202

Written Statement Submitted for the Record to the
Senate Education Health and Environmental Affairs Committee
For the Hearing on
House Bill 317: Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emission

March 31, 2021

SUPPORT

Disclaimer: The opinions expressed herein are our own and do not necessarily reflect the views of The Johns Hopkins University.

Honorable Chair Pinsky and members of the committee, thank you for the opportunity to submit this statement for the record in support of H.B. 317. We are researchers at the Johns Hopkins Center for a Livable Future, an interdisciplinary academic center focused on food systems and public health. The Center is in the Bloomberg School of Public Health's Department of Environmental Health and Engineering. We have been researching the connections between food and climate change for well over a decade. Our research, policy and practice activities address themes including the climate implications of various diets, wasted food, institutional food procurement, and resilience strategies. Our work laid the foundation for the food emissions tracking in the SIMAP climate accounting platform that is used by over 500 colleges and universities. Recognizing the urgency of climate change and the need for policies that help mitigate the growing portion of greenhouse gases from the food we eat, we support H.B. 317.

Climate change threatens the health of Marylanders and the viability of our food supply. To date, there has been much less attention given to greenhouse gas emissions from food systems activities than from other sectors such as energy. Yet producing, transporting, and disposing of food generates up to thirty percent of global greenhouse gas emissions.[1,2] If we do not address emissions from the food and agricultural sector, we will not be able to achieve emissions reduction targets outlined in the Paris Climate Accord. The United Nations Intergovernmental Panel on Climate Change recognized in two recent scientific reports that, in addition to adopting more sustainable food production practices, shifting the diets of higher-income consumers towards more plant-based foods is a key strategy needed to make sure global warming does not exceed the 1.5 degree (Celsius) warming target of the Paris Agreement.[3,4] Urgent action is

[1] Vermeulen, S. J., Campbell, B. M., & Ingram, J. S. (2012). Climate change and food systems. *Annual Review of Environment and Resources,* 37.
[2] Garnett, T. (2011). Where are the best opportunities for reducing greenhouse gas emissions in the food system (including the food chain)?. *Food Policy, 36*, S23-S32.
[3] Rogelj, J., D. Shindell, K. Jiang, S. Fifita, P. Forster, V. Ginzburg, C. Handa, H. Kheshgi, S. Kobayashi, E. Kriegler, L. Mundaca, R. Séférian, and M.V.Vilariño, 2018: Mitigation Pathways Compatible with 1.5°C in the Context of Sustainable Development. In: Global Warming of 1.5°C. An IPCC Special Report on the impacts of global warming of 1.5°C above

needed to address emissions from our food and agriculture sector, from production to consumption.

Addressing food systems emissions is also an untapped opportunity for significant climate mitigation, providing greater potential emissions reductions than any other sector, according to Project Drawdown's evidence-based ranking of 100 solutions to global climate change.[5] This legislation recognizes that the state's food procurement is a point of leverage to reduce emissions associated with food consumption in the state. It is time to add food to the state's efforts to address climate change, including our environmentally preferable purchasing.

The proposed bill would allow government-funded institutions to first track emissions associated with food procurement and to then reduce emissions through both food procurement shifts and reductions in wasted food. Many studies, including our own research,[6] show that a small number of emissions-intensive foods account for the majority of the emissions associated with our diets. Encouraging a shift away from emissions-intensive foods and towards diets that are higher in plant-based proteins, fruits, and vegetables is critical for planetary and human health. In addition, targeting emissions reductions through reducing wasted food in the state would have further impact. The United Nations Sustainable Development Goal 12.3, United States Environmental Protection Agency and U.S. Department of Agriculture all call for cutting wasted food in half by 2030.[7,8] According to estimates by climate scientists, meeting this goal alone can reduce projected food production-related carbon dioxide equivalents (CO_2e) by 22% (4.5 Gt) in 2050.[9] Thus, emissions reductions through changes in food procurement practices and reductions in wasted food are needed.

In addition to reducing greenhouse gas emissions, incentivizing purchases of plant-based proteins, fruits, and vegetables can benefit our state's public health and economy. For example, dietary patterns with lower greenhouse gas emissions are generally healthier than those with

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pre-industrial levels and related global greenhouse gas emission pathways, in the context of strengthening the global response to the threat of climate change, sustainable development, and efforts to eradicate poverty [Masson-Delmotte, V., P. Zhai, H.-O. Pörtner, D. Roberts, J. Skea, P.R. Shukla, A. Pirani, W. Moufouma-Okia, C. Péan, R. Pidcock, S. Connors, J.B.R. Matthews, Y. Chen, X. Zhou, M.I. Gomis, E. Lonnoy, T. Maycock, M. Tignor, and T. Waterfield (eds.)]. In Press. [4] IPCC, 2019: Summary for Policymakers. In: Climate Change and Land: an IPCC special report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems [P.R. Shukla, J. Skea, E. Calvo Buendia, V. Masson-Delmotte, H.- O. Pörtner, D. C. Roberts, P. Zhai, R. Slade, S. Connors, R. van Diemen, M. Ferrat, E. Haughey, S. Luz, S. Neogi, M. Pathak, J. Petzold, J. Portugal Pereira, P. Vyas, E. Huntley, K. Kissick, M. Belkacemi, J. Malley, (eds.)]. In press.

[5] Project Drawdown (2017). Summary of Solutions by Overall Rank. Retrieved February 18, 2020 from: https://www.drawdown.org/solutions-summary-by-rank

[6] Kim, B. F., Santo, R. E., Scatterday, A. P., Fry, J. P., Synk, C. M., Cebron, S. R., ... & Nachman, K.E.. (2019). Country-specific dietary shifts to mitigate climate and water crises. *Global Environmental Change*, 101926.

[7] Lipinski, B., O'Connor, C., and Hanson, C. (2016). SDG Target 12.3 on Food Loss and Waste: 2016 Progress Report. Champions 12.3. Retrieved from https://champions123.org/wp-content/uploads/2016/09/sdg-target-12-3-progress-report_2016.pdf

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higher emissions.[10] As public health professionals, we note that high consumption of (emissions-intensive) red and processed meat and low consumption of fruits and vegetables are important risk factors contributing to heart disease, type 2 diabetes, stroke, colorectal cancer, and all-cause mortality.[11,12,13,14] In addition, favoring less emissions-intensive foods can save money. For example, in California, the Oakland Unified School District reduced its purchases of GHG-intensive foods by 30 percent and replaced them with plant-based proteins, fruits, and vegetables. The district saved $42,000 annually, while reducing its carbon footprint and improving students' diets.

We would also like to highlight that, while some might argue that buying local is the solution to reducing greenhouse gases in our food and agriculture sectors, research has found that changing the types of foods people eat and how those foods are produced is better for the climate than reducing the distances foods travel. Eating local or regional foods may be a worthwhile practice for its social and economic benefits, but should not be relied upon as a major climate mitigation strategy. While choosing local sources for some types of foods can reduce GHG footprints (e.g., fresh berries or fish that would otherwise be shipped on planes), in other cases, local foods that require significant energy inputs to grow during the winter (e.g., tomatoes or lettuce grown in heated greenhouses) can have significant GHG footprints. Moreover, according to one study from the US, the share of foods' greenhouse gas emissions related to transportation are relatively small (11%) compared to those related to production (83%).[15] The study also found that avoiding red meat and dairy one day a week reduces GHG emissions more than eating locally every day.[16]

The work proposed by H.B. 317 is not only important, but feasible. Many other public and private institutions across the U.S have already implemented climate-friendly food procurement policies and tracking. For example, the Good Food Purchasing Program, which incentivizes institutions to track emissions from procurement and purchase more low-emissions foods, has been adopted in Los Angeles, San Francisco, Oakland, Chicago, Washington DC, Cincinnati, Austin and most recently in Boston Public Schools. Other initiatives such as the World Resources Institute's Cool Food Pledge are providing businesses and institutions with the tools and information needed to track and implement emissions reductions through food procurement, and building understanding of key factors in consumer demand. Large public institutions

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[16] Weber, C. L., & Matthews, H. S. (2008). Food-miles and the relative climate impacts of food choices in the United States. *Environmental Science & Technology, 42*(10), 3508-3513.

including school systems, universities, hospitals, correctional facilities and senior care residences hold tremendous purchasing power and supply about $83 billion worth of food each year throughout the country. [17] Identifying low-carbon foods and developing best practices to reduce the state's carbon footprint through procurement is a powerful step that Maryland can take to advance greenhouse gas reduction.

Climate change may be the greatest public health challenge of our time. Addressing what we eat will play a major role in our ability to meet the challenge. H.B. 317 is an important step towards taking action on this critical issue, while also providing opportunities for health and cost-saving benefits to Maryland's public institutions. We applaud the committee for considering this bill.

Sincerely,

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Senior Research Program Coordinator
Johns Hopkins Center for a Livable Future
Johns Hopkins University

Erin Biehl, MSPH
Program Officer
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Program Director
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Roni Neff, ScM, PhD
Program Director & Associate Professor
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Johns Hopkins University

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[17] Santo, R. E. , & Fitch, C. M. (2019). From Foodservice Management Contracts to US Federal Legislation: Progress and Barriers in Values-Based Food Procurement Policies. In *Institutions as Conscious Food Consumers* (pp. 77-102). Academic Press.

HB317 - Green Purchasing Committee-Food & Beverage

Uploaded by: Tulkin, Josh

Position: FAV

7338 Baltimore Ave
Suite 102
College Park, MD 20740

Committee: **Education, Health, and Environmental Affairs**
Testimony on: **HB317 - "Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emissions"**
Position: **Support**
Hearing Date: **March 31, 2021**

The Maryland Sierra Club strongly support of HB317. The bill adds an important additional tool for to address the climate crisis by providing a path to mitigate emissions associated with state food purchases.

Specifically, the bill requires the Maryland Green Purchasing Committee to develop a methodology for estimating the life-cycle greenhouse gas emissions of foods purchased by state agencies, and establish best practices to reduce these emissions. The bill also sets a goal for emissions reductions. Reducing our state's greenhouse gas emissions requires many actions. This bill offers climate benefits and, in addition, cost savings to taxpayers and improvements in public health: a true win- win-win.

Agriculture is one of the largest contributors to greenhouse gases, contributing 20 to 30 percent or more, depending on the study and definitions.[1] Globally, meat and dairy production alone account for as much as all cars, trucks, ships, and planes.[2] Through conscious choices, including greater reliance on plant-based proteins and lower impact animal-based sources, the state may significantly reduce the impact of food purchases and consumption on the climate.[3] Moreover, 20 percent of food nationwide is wasted. Our institutions can reduce waste, promote composting, and partner with community entities that provide unused food to shelters and needy families. Other governmental units, including hospitals, schools, and county jails have saved money from this type of thoughtful procurement, while simultaneously providing health benefits and increased consumer satisfaction.[4]

The bill also offers considerable potential for leveraging additional impacts. First, it will signal to major private food-service providers that greenhouse gas labeling and procurement is desired by a major purchaser. Second, it will demonstrate for private universities, local school districts, hospitals, and other large buyers not covered by the bill that there is a feasible approach to benefit the environment, save money, and provide health and related benefits. Third, by demonstrating healthy and sustainable food choices in our institutions, the bill will help families adopt fulfilling and sustainable dietary patterns.

For these reasons, we strongly urge your support for this bill.

Randy Lyon
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Josh Tulkin
Chapter Director
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[1] https://www.annualreviews.org/doi/10.1146/annurev-environ-020411-130608; https://www.ipcc.ch/site/assets/uploads/2019/08/2f.-Chapter-5_FINAL.pdf.

[2] https://www.nytimes.com/interactive/2019/04/30/dining/climate-change-food-eating-habits.html.

[3] https://science.sciencemag.org/content/360/6392/987.

[4] https://www.ecowatch.com/kids-lunch-climate-change-2280516131.html

HB0317_FriendsoftheEarth_FAV_EHEA.pdf
Uploaded by: Waterman, Chloe
Position: FAV

Chloë Waterman
Program Manager,
Climate-Friendly Food Program
cwaterman@foe.org
202-222-0704

March 31, 2021
Senate Health Education and Environmental Affairs Committee
Testimony in **support** of **H.B. 317** – Climate-friendly Foods

Dear Honorable Chair Pinsky, Vice Chair Kagan, and Members of the Committee:

On behalf of Friends of the Earth and our more than 26,000 Maryland members, I urge you to support H.B. 317 to reduce Maryland's GHG emissions from the food we purchase for public facilities by 25% by 2030. Thank you to Delegate Gilchrist for introducing this important legislation.

Maryland has taken ambitious action on climate, but the state has not yet begun to address emissions associated with our food consumption. Maryland-specific data is not available, but globally, food and agriculture account for around a quarter of greenhouse gas emissions, according to the United Nations Food & Agriculture Organization. The most direct point of leverage for Maryland to mitigate emissions from our food system is through its own procurement. Maryland purchases a significant amount of food, namely for correctional facilities (25 million meals), 11 healthcare facilities, and 29 public universities. These food purchases should align with our state's values, including mitigating climate change. **This bill will have no impact on the food purchasing decisions of Marylanders at grocery stores, restaurants, or privately run institutional dining facilities – only on Marylanders whose meals are already provided by the state, namely state healthcare patients, people who are incarcerated, and students on meal plans.**

At the same time, Maryland has a legacy of environmentally preferable purchasing. We prioritize purchasing green cleaning products, environmentally friendly food service ware, composting on state lands, and recycled paper. Including food in our green purchasing policies is a natural and necessary extension. Department of General Services is tracking other categories of environmentally preferable products across agencies already. Adding food will enable the state to establish a baseline for this important category of emissions without creating an undue burden on state resources.

University of Maryland College Park has already established a baseline for its food-related GHG emissions and committed to a 25% reduction by 2030. This is a modest and achievable goal for the state.

Friends of the Earth conducted a pilot analysis in Oakland Unified School District as they reduced a handful of carbon-intensive foods over a period of two years and realized a 14% reduction in their carbon footprint and a 6% reduction in their water footprint. To achieve these same carbon reductions by installing solar panels, they would have spent $2.1 million. Instead, they actually saved $42,000 and increased student meal satisfaction.

Friends of the Earth hired a Life Cycle Analysis consultant to analyze two weeks' worth of menus provided by DPSCS and the results are attached to our testimony. **Reducing emissions by 25% in *our correctional facilities alone* would save over 12,000 metric tons of CO2-eq per year, or the equivalent of taking 2,600 cars off the road.** We also found that Corrections is currently spending 28% less on vegetarian meals than meat-based meals and that people receiving meat-based meals are receiving twice the maximum recommended amount of meat, poultry, and eggs per week. **The state should realize both cost savings and health benefits, in addition to carbon savings.**

This is a moderate bill to address the pressing threat of climate change and includes ample opportunity for stakeholder input, especially after the compromise struck between the bill's advocates and the Farm Bureau last session. **We urge a favorable report of H.B. 317.** Thank you for your consideration of our testimony.

About Friends of the Earth U.S.: Founded by David Brower in 1969, Friends of the Earth U.S. is the United States' voice of the world's largest federation of grassroots environmental groups, with a presence in 74 countries. Friends of the Earth works to defend the environment and champion a more healthy and just world. Our current campaigns focus on promoting clean energy and solutions to climate change, ensuring the food we eat and products we use are safe and sustainable and protecting marine ecosystems and the people who live and work near them.

Opposition of HB317 - Maryland Green Purchasing Co

Uploaded by: Ferguson, Colby

Position: UNF

Maryland Farm Bureau, Inc.

3358 Davidsonville Road • Davidsonville, MD 21035 • (410) 922-3426

March 31, 2021

To: Senate Education, Health & Environmental Committee

From: Maryland Farm Bureau, Inc.

Re: **Opposition of HB317 - Maryland Green Purchasing Committee - Food and Beverage Procurement - Greenhouse Gas Emissions**

On behalf of our member families, I submit this written testimony opposing HB 317. This bill requires the Maryland Green Purchasing Committee in consultation with the Departments of the Environment, Agriculture, General Services, and other stakeholders, to develop, by January 1, 2022, a methodology for State agencies to estimate greenhouse gas emissions of food and beverages procured. They will need to establish a baseline measurement by January 1, 2023 and develop strategies and policy recommendations while establishing a goal to reduce food generated greenhouse gas emissions in State units by 25% by fiscal year 2031.

As was said during last year's bill hearing, there is no direction in this bill on how food products will be measured and what impacts this will have on Maryland farmers, especially livestock and poultry producers. Without guidelines in the bill to ensure Maryland farmers are not excluded from the procurement process due to national or international baseline GHG emissions, this bill could/would put Maryland farmers out of business. This would be in direct conflict with the bill passed last year to include Certified Local Farmers to the state's food procurement program (HB1488/SB985).

In July 2019, a summer study committee released a draft list of carbon intensive foods and they were: beef, lamb & goat meat, butter, shellfish, cheese, pork, chicken, cream, fish, eggs, rice and milk. During the summer study, there was no interest in the group drafting the list on where the foods were grown, only on the food's life cycle emissions.

MARYLAND FARM BUREAU RESPECTFULLY OPPOSES HB 317

Colby Ferguson
Director of Government Relations
For more information contact Colby Ferguson at (240) 578-0396

2021 HB317 Food and Beverage Greenhouse Gas Emissi

Uploaded by: Porter, Holly

Position: UNF

Educate. Advocate. Innovate.

Date: March 29, 2021
To: Members of the Senate Education, Health & Environmental Affairs Committee
From: Holly Porter, Executive Director
Re: HB 317 – Maryland Green Purchasing Committee – Food and Beverage Procurement – Greenhouse Gas Emissions - **OPPOSE**

Delmarva Chicken Association or DCA (formerly Delmarva Poultry Industry, Inc.), the 1,600-member trade association representing the meat-chicken growers, processing companies and allied business members on the Eastern Shore of Maryland, the Eastern Shore of Virginia, and Delaware **opposes** HB 317 and urges an unfavorable committee report.

HB 317 has the Maryland Green Purchasing Committee, in consultation with the Department of the Environment, Department of Agriculture and Department of General Services developing a methodology to determine greenhouse gas emissions (GHG) from food purchased by the state and encourages the reduction of those foods that may appear high in greenhouse gas emissions. The bill also encourages policy changes to achieve the reduction goals of 25% less state procurements of those foods deemed associated with greenhouse gas emissions by 2030. The amendments to the bill also specifically calls out the poultry industry, including raising and slaughter.

DCA is extremely concerned that the methodology that is used will not take into the account the strides that have already been made in the chicken industry to reduce our carbon footprint as well as the impact of our local market. Most chicken that is purchased in Maryland is as local as it can get – it is raised in Delmarva, fed by corn and soybeans grown here, processed here and shipped to many stores within our Maryland footprint. Only 10% of Delmarva's chicken produced is exported – the majority is fresh and stays in markets within Baltimore, Washington D.C., Philadelphia, New York City and Boston.

While others may cite greenhouse gas statistics that are global in nature, the reality is that agriculture in the United States makes up only 9%[1] of GHG and in the state of Maryland, it's only 2%[2]. According to the fiscal note, the state would be expending $64,000-$83,000 over the next four years to create a methodology that may reduce GHG by 25%, **only** for those state purchases, of a 2% issue in Maryland.

And this bill seems to be in direct conflict to HB831/SB723 – Maryland Food System Resiliency Council and HB14/88/SB985 – Certified Local Farm Enterprise Program and Certified Local Farm Enterprise Food Aggregation Grant Fund that passed in the 2020 session. Maryland should be encouraging more local procurement; not discouraging it by assigning a global number and not taking into account all the significant reductions U.S. agriculture, especially in Maryland, has already made.

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[1] https://www.epa.gov/ghgemissions/sources-greenhouse-gas-emissions

[2] https://mde.maryland.gov/programs/Air/ClimateChange/Documents/MD%202017%20Periodic%20GHG%20Emissions%20Inventory%20Documentation.pdf

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The National Chicken Council (a national trade association) shares that producing the same amount of chicken today as 1965 has 50% less impact on the environment, including:

- 75% fewer resources required in poultry production;
- 36% reduced impact of poultry production on greenhouse gas emissions;
- 72% decreased in farmland used in poultry production; and
- 58% decrease in water used in poultry production.[3]

And due to efficiency in how chickens are bred and raised, the feed conversion rates (ratio of the pound of feed a chicken requires to gain one pound of weight) have decreased by .19 points over 20 years[4]. That means less feed needed, less farmland and less tractor-trailers on the roads. It seems hard to believe that bananas raised in Chile, shipped by cargo ship to Wilmington and distributed by tractor trailers to our state has less greenhouse gas emissions than Delmarva chicken.

Practices on the farm have also created efficiencies in the chicken industry. Delmarva raises nearly the same amount of chickens as we did 20 years ago, but we do it on 48% fewer farms and with 12% less chicken houses. The chicken houses built today are more efficient and require less electric or propane to operate, with many farmers installing solar on their farms. Our farm sizes may be larger, but that also means less tractor trailer trips to various farms to provide birds, feed, propane and processing. Our critics would consider that industrial or factory farming – DCA would contend that is simply sustainable business and has helped in reducing chicken's carbon footprint.

In a very recent *New York Times* article[5] it was stated that America's greenhouse gas emissions plunged more than 10 percent in 2020, with the vast majority from the transportation sector and seven percent from heavy industry. America never stopped eating, and farmers never stopped farming. True gains in greenhouse gas emissions' reduction should be focused on policies with the most bang for the buck – not in what food purchases the state of Maryland makes.

Agriculture is the number one industry in Maryland with the chicken industry being the largest commodity, bringing more than $1 billion value to Maryland in 2018 with more than 600 family farms in Maryland in 2020. Our members have concerns with a bill in Maryland that may impact the purchase of chicken, especially by the state itself.

We urge an unfavorable vote on HB 317.

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[3] https://www.nationalchickencouncil.org/national-chicken-council-unveils-new-sustainability-resources/

[4] https://www.arcgis.com/apps/MapSeries/index.html?appid=ea25550135f04151bd8bee3c247188b2

[5] https://www.nytimes.com/2021/01/12/climate/2020-greenhouse-gas-emissions.html

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Should you have any additional questions, please feel free to contact me at porter@dcachicken.com or 302-222-4069 or Nick Manis, Manis Canning & Associates, 410-263-7882.

2021 HB 317 Food GHG DGS LOI 3-31-2021.pdf
Uploaded by: Robertson, Ellen
Position: INFO

Larry Hogan
Governor

Boyd K. Rutherford
Lt Governor

Maryland
DEPARTMENT OF GENERAL SERVICES
OFFICE OF THE SECRETARY

Ellington E. Churchill, Jr.
Secretary

Nelson E. Reichart
Deputy Secretary

BILL: **House Bill 317**
Maryland Green Purchasing Committee
Food and Beverage Procurement - Greenhouse Gas Emissions

COMMITTEE: Senate Education, Health and Environmental Affairs
DATE: March 31, 2021
POSITION: Letter of Information

Upon review of House Bill 317 – Maryland Green Purchasing Committee – Food and Beverage Procurement – Greenhouse Gas Emissions, the Department of General Services (DGS) provides these comments for your consideration.

House Bill 317, as amended, requires the Maryland Green Purchasing Committee (GPC), ***chaired, and staffed by DGS,*** and in consultation with other agencies to:

- Develop a methodology to track greenhouse gas emissions associated with food and beverage purchases, including those provided through third-party vendors.
- Establish a baseline.
- Develop strategies and recommendations.
- Consider the impact of certain greenhouse gas emissions and the nutrition and health of certain individuals.
- Reduce emissions associated with food and beverage procurements by 25% by 2030; and
- Produce interim and annual reports.

Over the past year, the GPC has made advances in collecting detailed procurement data directly from vendors to report more comprehensively on Maryland's green purchasing activities. The GPC has also started to work with Agencies to assist them in fulfilling their green purchasing reporting requirements. The format and approach developed and refined for tracking green purchasing data may be adapted for the tracking and reporting of food and beverage procurement data.

While the process of collecting data from vendors and agencies may be easier than in years past, there will still be a large volume of data to track and analyze. The GPC Chairperson and Staff have already seen their responsibilities grow substantially in the past year. A full-time **Sustainable Food and Beverage Coordinator** is required to assist with data collection, compilation, tracking, and reporting of detailed food procurement data. DGS estimates that the cost of the Coordinator to be **$64,329 in FY22** and rise to **$83,325 in FY26.** The Coordinator would also work closely with vendors to receive data monthly, scrub and verify data, apply greenhouse gas emissions factors and methodologies approved by the Committee, and coordinate and edit the Annual Report.

For additional information, contact Ellen Robertson at 410-260-2908.

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