



Date: March 27th, 2013

TO: Board Members – Vancouver Park Board (VPB)
FROM: General Manager – Vancouver Park Board
SUBJECT: UPDATE - Contract Award - PS20130037 – Supply and Delivery of Foodservice Products

RECOMMENDATION

THAT the Board receive this report for information.

POLICY

The Vancouver Park's Board (VPB) Procurement Policy requires that contracts with values over \$500,000 must be approved by the VPB following review and concurrence by the Bid Committee and Chief Purchasing Official.

CONTRACT AWARD UPDATE

In accordance with the VPB's Procurement Policy, the Food Service contract was thoroughly reviewed by both the Bid Committee and the VPB. Upon consideration of the criteria, Sysco Food Services of Vancouver was selected as the successful proponent.

Sysco will significantly support and accelerate the VPB's objectives of Sustainable Operations and Local Food Systems and efficiently and cost-effectively supply quality products to our foodservice facilities.

Staff is pleased to announce the award of the contract for the provision of food, paper and miscellaneous supplies to Sysco Foodservices of Vancouver for a two (2) year term (with the option to renew for three additional years), at an estimated value of \$1,256,552 over the term, plus applicable taxes.

BACKGROUND

In the spring of 2011 golf operations, inclusive of clubhouse foodservices began to report to Revenue Services along with concessions. This allowed for the consideration of a more consolidated procurement approach.

At the May 28th, 2012 meeting the Board endorsed the Strategic Framework objectives. These included the "Leadership in Greening" direction and objectives of "Sustainable Operations" and "Local Food Systems". The COV has the Greenest City 2020 plan which includes the "Healthy Eco System" area and "Local Food" plan. At the January 15th, 2013 meeting the Vancouver City Council adopted the Vancouver Food Strategy

and directed staff to implement five priority strategies. These included “Improving access to local, affordable, healthy foods” and “...increasing the percentage of local food purchases by City facilities.” With the consolidation of all foodservices and the focus on Local and Sustainable priorities, staff identified the need to review the current procurement and delivery methods of the food, paper and other supplies to our operations.

DISCUSSION

There is a need for Food Services to focus on Sustainability and play an active role in advancing our commitment to being a Leader in Greening by supporting Local Food Systems, Green Education and Advocacy as well as explore new areas to help support Sustainable Operations in our overall Food Strategy.

Park Board staff has worked closely with staff from the Sustainability Department of the COV and are active in the Local Food Assets Task Force. The Local Food Assets Task Force was established in May 2012 and is an advisory to the Park Board Committee. The Task Force makes policy recommendations and identifies opportunities to increase and integrate food assets into the Parks and Recreation system.

In reviewing the previous method of procurement and delivery of food, paper and other supplies to our foodservice operation staff identified a number of issues. Our previous Request for Proposal (RFP) documents did not have measures of Local or Sustainability as a part of the selection criteria. Local growers and producers often do not have a transportation system to have their products delivered to the end user. The use of multiple suppliers is not the most efficient method of purchase and delivery of products.

Staff worked with Supply Chain Management, The Local Food Assets Task Force and the Sustainability Department to review our current method for the procurement and delivery of food, paper and other supplies to our foodservice operations and identified an opportunity to optimise the delivery of foodservice products as currently more than a dozen individual suppliers provide the service. Some of the key objectives identified were:

- Facilitate the delivery of increased local and sustainable products,
- Provide a robust Quality Assurance program,
- Reduce the number of deliveries, reducing our carbon footprint,
- Provide the tracking of local and sustainable product purchases,
- Obtain best value for our foodservice operations,
- Improve the efficiency of supply, and
- Reducing invoices and improving payment process.

A RFP for supply and delivery of foodservice products was issued on February 12, 2013 on BC Bid and ten (10) responses were received. The purpose of the RFP was to obtain value through the identification of best and leading practices to increase procurement efficiencies for our food requirements. The vendor would have the capability and

experience to efficiently and cost-effectively supply quality products for our foodservice facilities. In addition the RFP included local and sustainable as one of the main selection criteria. The RFP evaluation committee and subsequently the Bid Committee and the Chief Purchasing Official have considered the proposals received and concluded that the proposal submitted by Sysco Vancouver provided best overall value to the Vancouver Park Board.

Sysco Vancouver located in Coquitlam and is a wholly owned division of Sysco Canada whose head office is in Toronto. Sysco Vancouver has a significant focus on green initiatives including a new 60,000 Square foot green roof on their facility; up to 35% of their products meet our local criteria; and an effective internal recycling program. In addition, they have a focus on local suppliers such as Coast Mountain Ice Cream, Windset Farms and Johnston's Pork who coordinate the processing of twenty Fraser Valley pork farmers.

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Revenue Services - Vancouver Parks Board
Supply Chain Management