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First Stakeholder Questionnaire:

Product definition, scope and criteria

March 2015

Review of the Current Criteria for EU Green Public Procurement (GPP) in Food and Catering Services

**This questionnaire is intended to inform the ‘Revision of the EU Green Public Procurement (GPP) criteria for Food and Catering Services’**

Please email completed questionnaires to:

[JRC-CATERING-SERVICES@ec.europa.eu](mailto:JRC-CATERING-SERVICES@ec.europa.eu) and [pernilla.sjogren@oakdenehollins.co.uk](mailto:pernilla.sjogren@oakdenehollins.co.uk) no later than **10th April 2015**

*All information will be treated confidentially and will only be used as background information to help propose coherent and realistic procurement criteria. Please, feel free to forward this questionnaire to any person or organisation that may be interested in the revision of EU GPP criteria for Food and Catering Services*.

# Guidance notes

This questionnaire consists of three Sections (A, B and C) and an additional file with complementary information on individual questions and overall context.

**Section A:**

Company or Organisation details

**Section B:**

Views on proposals for scope and definitions

**Section C:**

C1 - C4: Views on the current EU GPP criteria and proposed new criteria

C5: Feedback on the uptake of the current GPP criteria

Some questions invite a **Yes/No** response. Please, wherever appropriate, give the reasons for your response.

In some of the questions you will be asked to select from:

**Keep**: you agree and think there is no need to change anything.

**Modify**: you generally agree but wish to improve it (please let us know how and why).

**Remove:** you do not agree at all and see no point in using it (please indicate why).

Please, wherever appropriate, provide reasoning for your response.

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| --- |
| Answer the following sub-sections: |
| **All stakeholders:** Sections **A, B, C1, C2**  **Only Suppliers**: Section **C3**  **Only procurers**: Sections **C4 and C5** |

# Section A - Your Company or Organisation details

*\* Please provide your contact details in the table below.*

|  |  |  |  |
| --- | --- | --- | --- |
| **Detail** | | **Please provide your details below** | |
|  | Job title/Position |  | |
|  | Title |  | |
| \* | Name |  | |
| \* | Company/Organisation |  | |
|  | Address |  | |
|  | Postal code |  | |
| \* | Country |  | |
|  | Telephone number |  | |
| \* | Email |  | |
|  | Web |  | |
| \* | Organisation type | Food provider (only) |  |
|  |  | Catering service provider |  |
|  |  | Public procurer |  |
|  |  | Industry wide body/trade association |  |
|  |  | Food labelling organisation |  |
|  |  | Other, please specify: |  |
|  | Sector | Schools |  |
|  |  | Universities |  |
|  |  | Hospitals |  |
|  |  | Care homes |  |
|  |  | Canteens in government buildings |  |
|  |  | Prisons |  |
|  |  | Armed forces |  |
|  |  | Other, please specify: |  |

*\* Please provide these details as a minimum.*

# Section B – Scope

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Scope | | | | |
| The existing scope includes a number of food categories. Please indicate if these should be kept, modified or removed. | | | | |
| **Food categories** | **Keep** | **Modify** | **Remove** | If you select “Modify” or “Remove” in any of the categories, please provide your reasons here: |
| 1. Fruit and vegetables | ☐ | ☐ | ☐ |  |
| 1. Aquaculture[[1]](#footnote-1) | ☐ | ☐ | ☐ |  |
| 1. Marine[[2]](#footnote-2) | ☐ | ☐ | ☐ |  |
| 1. Meat and dairy | ☐ | ☐ | ☐ |  |
| 1. Drinks and beverages | ☐ | ☐ | ☐ |  |
| 1. Other categories (e.g. eggs, cereals) which should be added? Please identify | |  | | |

|  |  |  |  |
| --- | --- | --- | --- |
| Do you agree with the following proposal for a new scope of the product group? | | | |
| Food and catering services | YES | NO | Comments |
| 1. Do you agree with this scope proposal?   *The direct procurement of food by public authorities and the procurement of catering services, either using in-house resources or facilities or out-sourced in full or in-part through contract catering firms. Food can be procured directly from producers, wholesalers or importers or can form part of the service provided by the contract catering firms.* |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Public food service segments** | YES | NO | **Comments** |
| 1. Are there any services/segments not considered in the list below and that should be included in the scope, and why?  * Schools * Universities * Hospitals * Caring homes * Canteens in government buildings * Events (conferences, meetings, festivities) * Prisons * Armed forces * Other? |  |  |  |
| **Catering services** | YES | NO | **Comments** |
| 1. Do you agree on the inclusion of these types of services provisions in the scope? 2. conventional kitchen 3. ready-prepared 4. assembly-serve 5. centralised 6. vending and coffee machines 7. water dispensers 8. Other? Please provide your reasoning. |  |  |  |
|  | | |

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| --- | --- | --- | --- |
| **Definitions** | | | |
| The different elements in the new scope proposal need to be defined. Do you agree with the following definitions? | | | |
| Food and catering services | YES | NO | **Comments** |
| 1. Do you agree with these definitions? |  |  |  |
| *Catering service: “the preparation, storage and, where appropriate, delivery of food for consumption by the consumer at the place of preparation or at a satellite unit* |  |  |  |
| *Contract catering firm: “A business engaged in providing a meals service (for example by running a staff restaurant or providing school meals)”.* |  |  |  |
| *Conventional kitchen: Food is prepared on site (the majority made from scratch);* |  |  |  |
| *Ready-prepared: Preparation on site of large batches that are then kept frozen or chilled until required. Used in hospitals and prisons;* |  |  |  |
| *Assembly serve: The food is delivered pre-processed and reheated and assembled on site. (Mostly common in fast-food restaurants);* |  |  |  |
| *Centralised: central kitchens or central food factories, that sends out completed dishes to satellites. For example school kitchens;* |  |  |  |
| *Vending and coffee machines: Machines that are available at all times with snacks, fruit, drinks and/or sandwiches etc. that are ready to eat/drink or that can be microwaved* |  |  |  |
| *Water dispensers: A device for heating or cooling and dispensing drinking water.* |  |  |  |

# Section C – Feedback on the current EU GPP criteria

The following tables summarises the structure of the current EU GPP criteria, first for Food and then for Catering Services

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Summary of current EU GPP criteria for FOOD** | | | | |
|  |  | **Criterion** | **Core** | **Comprehensive** |
| **SELECTIONCRITERIA** |  | No criteria available in the current EU GPP | **---** | **---** |
| **TECHNICAL SPECIFICATIONS** | 1 | Organic production | **X** | **X** |
| 2 | Integrated production (for the percentage of food non-organic) | **---** | **X** |
| **AWARD CRITERIA** | 1 | Additional organic production | **X** | **X** |
| 2 | Packaging | **X** | **X** |
| 3 | Additional integrated production | **---** | **X** |
| 4 | Aquaculture and marine products | **---** | **X** |
| 5 | Animal welfare standards | **---** | **X** |
| **CONBTRACT PERFORMANCE CLAUSES** |  | No criteria available in the current EU GPP | **---** | **---** |

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| **Your views on the current structure and ambition level for the criteria on FOOD** |
| *Please, provide your views. Do you think that criteria structure is adequately addressed to represent current procurement procedures or it should be changed/rearranged? In addition, please specify your answer by giving your views on the level of ambition, specifically referring to 'core' and 'comprehensive’ criteria.* |

The following table summarises the structure of the current EU GPP criteria for Food and Catering

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Summary of current EU GPP criteria for CATERING SERVICES** | | | | |
|  |  | **Criterion** | **Core** | **Comprehensive** |
| **SELECTION**  **CRITERIA** | 1 | Professional capability to perform the environmental aspects of the contract | **---** | **X** |
| **TECHNICAL SPECIFICATIONS** | 1 | Organic production | **X** | **X** |
| 2 | Menu planning, according to season | **X** | **X** |
| 3 | Integrated production (for the percentage of non-organic food) | **---** | **X** |
| 4 | Paper products | **---** | **X** |
| **AWARD CRITERIA** | 1 | Additional organic production | **X** | **X** |
| 2 | Packaging | **X** | **X** |
| 5 | Additional integrated production (for percentage of non-organic food) | **---** | **X** |
| 6 | Aquaculture and marine products | **---** | **X** |
| 7 | Animal welfare standards | **---** | **X** |
| 8 | Equipment | **---** | **X** |
| 9 | Cleaning products | **---** | **X** |
| **CONTRACT PERFORMANCE CLAUSES** | 1 | Waste generation | **X** | **X** |
| 2 | Transport | **X** | **X** |
| 3 | Staff training | **---** | **X** |
| 4 | Service management (if Selection criteria not included) | **---** | **X** |

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| --- |
| **Your views on the current structure and ambition level for the criteria on CATERING SERVICES** |
| *Please, provide your views. Do you think that criteria structure is adequately addressed to represent current procurement procedures or it should be changed/rearranged? Specify your answer by giving your views on the level of ambition, specifically referring to 'core' and 'comprehensive’ criteria.* |

# C1: Feedback on the current EU GPP criteria

Please indicate which of the criteria (and verifications) you think may need revision and, where appropriate, please explain how in your opinion they should be modified.

As the following criterion are common for both food and catering service, comments on the verification aspects are divided for food and catering service.

|  |  |
| --- | --- |
| **The following criteria are common to both food and catering services:** | |
| **Organic production (Technical specifications)** | |
| [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] must be organically produced according to Regulation (EC) No 834/2007. | |
| 1. Keep:  2. Modify:  3. Remove: | |
| Please give further details and reasons for choosing option 2 or 3: | |
| Verification (food)  Products carrying a Community or national organic label will be deemed to comply. | |
| 1. Keep:  2. Modify:  3. Remove: | |
| Please give further details and reasons for choosing option 2 or 3: | |
| Verification (catering)  Suppliers presenting a Type I eco-label certificate for restaurants will be presumed to comply with the criteria if they specify the percentage of organic food that will be used in the relevant contract. Alternatively suppliers must indicate how they intend to meet the obligation within the proposed offer. Products carrying a Community or national organic label will be deemed to comply. | |
| 1. Keep:  2. Modify:  3. Remove: | |
| Please give further details and reasons for choosing option 2 or 3: | |
| **Additional Organic production (Award criteria)** | |
| Additional share of products coming from organic sources above the minimum requirement in the specification. | |
| 1. Keep:  2. Modify:  3. Remove: | |
| Please give further details and reasons for choosing option 2 or 3: | |
| **Integrated production[[3]](#footnote-3) (Technical specification)** |
| Of the remaining non-organic produce [X] % of [either a defined product group such as dairy, meat, vegetables, or a list of specific products e.g. potatoes, tomatoes, beef, eggs] must be produced in accordance with the criteria of Integrated Production or equivalent systems. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (food)  Products carrying the regional/national Integrated Production label will be deemed to comply. If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  *As for food and*: Suppliers must indicate how they intend to meet the obligation. |

|  |  |
| --- | --- |
| **Additional Integrated Production (Award criteria)** | |
| Additional share of products coming from Integrated Production sources above the minimum requirement in the specification. | |
| 1. Keep:  2. Modify:  3. Remove: | |
| Please give further details and reasons for choosing option 2 or 3: | |
| Verification (food)  Products carrying the regional/national Integrated Production label will be deemed to comply. If the products are not certified, the bidder will have to provide appropriate evidence (such as a list of chemicals used in production, welfare conditions of farms, etc.) of compliance with each of the requirements laid down in regional/national Integrated Production standards. |
| 1. Keep:  2. Modify:  3. Remove: |

|  |
| --- |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  *As for food and*: Suppliers must indicate how they intend to meet the obligation. |
| 1. Keep: ☐ 2. Modify: ☐ 3. Remove: ☐ |
| Please give further details and reasons for choosing option 2 or 3: |

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| **Packaging (Award criteria)** |
| Percentage of products that:   * are supplied in secondary and/or transport packaging with more than 45 % recycled content * are supplied in packaging materials based on renewable raw materials * are not supplied in individual portions (single-unit packages) |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (food)  The supplier must provide a signed declaration indicating which of these criteria it is able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  Suppliers presenting a type I Eco-label certificate for restaurants will be presumed to comply with the criteria if the certificate covers the above requirements. Alternatively bidders will have to provide a signed declaration indicating which of these criteria it is able to meet. The contracting authority will verify compliance during the contract period, and appropriate penalties will be applied for non-compliance. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Aquaculture and marine products (Award criteria)** |
| Proportion of aquaculture and marine products which are caught or produced through sustainable practices and methods as defined in a relevant label for sustainable fishing and aquaculture. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (food)  Aquaculture and marine products carrying a label for sustainable fishing or aquaculture practices will be deemed to comply. Any other appropriate means of proof which clearly indicates compliance with the sustainable fishery or aquaculture criteria of a relevant label for sustainable fishing and aquaculture will also be accepted. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  *As above and:* Suppliers must indicate how they intend to meet the obligation within the proposed offer. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

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| --- |
| **Animal welfare standards (Award criteria)** |
| Proportion of animal products which are produced with high welfare standards according to national guidelines. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification:  Products presenting appropriate evidence of meeting relevant national voluntary standards going beyond mandatory legislation, such as certification from a recognised body, will be presumed to comply. Alternatively, the bidder will have to provide other appropriate evidence of compliance with welfare standards. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

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| --- |
| **The following criteria are specific to catering services only:** |
| **Menu planning, according to season (Technical specifications)** |
| [In cases where the contracted company defines the menus] The main fruit, vegetables and marine products to be used in carrying out the service shall, whenever possible, be selected according to the season. The recommended guidelines are found in the seasonal calendar in Annex X [to be developed by the contracting authority]. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Paper products (Technical specifications)** |
| Paper products, such as kitchen paper or paper napkins, to be used in carrying out the service must be made from recycled or sustainably managed virgin fibre. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  Products carrying the EU Eco-label or any other national Eco-label will be presumed to comply although other appropriate evidence, such as a technical dossier from the manufacturer or test report will also be admitted. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Equipment (Award criteria)** |
| The following criteria must be met:   * Refrigerators and freezers to be used in carrying out the service are free of ozone-depleting substances (HCFCs) and HFCs. * The equipment used meets one or more of the following energy efficiency standards where such standards exist: Energy Star, EU energy label (classification A), or [other national standards] or equivalent. * The equipment used is water efficient according to the EU label (classification A) or equivalent standards. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  Suppliers must provide a list with the equipment to be used in carrying out the service, identifying those with relevant efficiency labels, or providing alternative appropriate evidence that the criteria are met. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Cleaning products (Award criteria)** |
| The cleaning products to be used in carrying out the service must meet the following criteria: (link to [Core criteria from the Cleaning Products and Services Product Sheet](http://ec.europa.eu/environment/gpp/pdf/toolkit/cleaning_GPP_product_sheet.pdf)). |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| Verification (catering)  (link to [Core criteria verification from the Cleaning Products and Services Product Sheet](http://ec.europa.eu/environment/gpp/pdf/toolkit/cleaning_GPP_product_sheet.pdf)). |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Transport (Contract performance clauses: core criteria)** |
| The vehicles to be used in carrying out the service shall at least fulfil the exhaust emission requirements of EURO 4 or IV  Suppliers must provide a list of the vehicles to be used in carrying out the service and the respective technical sheets of these vehicles which state the relevant emission levels. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |
| **Transport (Contract performance clauses: comprehensive criteria)** |
| The vehicles to be used in carrying out the service shall at least fulfil the exhaust emission requirements of EURO 5 or V  Suppliers must provide a list of the vehicles to be used in carrying out the service and the respective technical sheets of these vehicles which state the relevant emission levels. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Waste generation (Contract performance clauses)** |
| In order to reduce waste generation, food and beverages must be served using cutlery, glassware, crockery and tablecloths which are reusable or based on renewable raw materials.  Waste produced in carrying out the service will be collected separately according to the collecting system of the public administration, which includes the fractions of [define here the specific waste fractions to be separately collected]. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Staff training (Contract performance clauses)** |
| The catering staff must be trained in waste minimisation, management and selective waste collection as well as in product information (origin, environmental and social quality of the products). The contractor will present a training plan once the contract is awarded and, at the end of the contract, a certificate stating the training undertaken by both new and permanent staff will be submitted to the contracting authority. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

|  |
| --- |
| **Service management (Contract performance clauses)** |
| [If selection criteria are not included] The contractor shall endeavour to ensure that, where possible, food used in carrying out the service is produced in a manner that minimises adverse environmental impacts. Therefore within the first 6 months of the contract, the contractor will have structured and documented environmental procedures for at least the following areas:   * Evaluation of the most significant environmental aspects of the service provided. * Food selection, manipulation and conservation. * Waste minimisation and selective collection. * Reduction of energy and water consumption in food preparation and transport. * Training. |
| 1. Keep:  2. Modify:  3. Remove: |
| Please give further details and reasons for choosing option 2 or 3: |

# C2: Proposed topics for new EU GPP criteria area

Here is one topic that is not included in current criteria, but may possibly be included in the new criteria. Please provide your opinion about it in terms of environmental impacts etc. Also (if you want to) suggest other topics to be considered.

|  |  |
| --- | --- |
| **Minimisation of food waste** | |
| A criterion to demand that there should be a system/practice in place to reduce food waste. | |
| For which part of the GPP criteria is this relevant?  ☐ Food  Catering service  Both | *To provide more details, please specify your answer by giving your view in terms of criteria specifications and level of ambition(core and comprehensive) for this new potential criteria area* |

|  |
| --- |
| **Suggestions on other topics for the new aspects to be considered:**  ***(Please give further details/comments)*** |
|  |

# C3: Additional questions about the current EU GPP criteria

# (Exclusively for suppliers)

|  |  |  |  |
| --- | --- | --- | --- |
| **For suppliers** | **YES** | **NO** | **Comments** |
| 1. Have any of the criteria of the current set been difficult to comply with? (due to e.g. level of ambition) |  |  |  |
| 1. Can you identify any example where you have been dissuaded from taking part in the tendering process due to current criteria? (*please provide other reason apart from the one listed in 7.)* | ☐ |  |  |
| 1. Do you think SMEs can comply with the current criteria set? |  |  |  |

# C4: Additional questions about the current EU GPP criteria

# (Exclusively for procurers)

|  |  |  |  |
| --- | --- | --- | --- |
| **For procurers** | **YES** | **NO** | **Comments** |
| 1. Have you faced problems related with the number of offers complying with criteria set (too few)? |  |  |  |
| 1. Do you think most SMEs can comply with the current criteria set? |  |  |  |
| 1. Has procurement using the current EU GPP criteria been more expensive compared to non-green public procurement? |  |  |  |
| 1. Other comments you may think useful |  | | |

# C5: Questions about the uptake of current EU GPP criteria (Exclusively procurers)

Please choose one of the following:

I use or have been using the current **EU GPP** criteria. (Answer **Section 1**)

I use or have been using **other GPP** criteria different from the EU GPP criteria. (Answer **Section 2**)

I have **never used GPP** criteria (Answer **Section 3**)

**Section 1**

Insert a cross to indicate which criteria you have used or are currently using.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | | | **FOOD** | | | |  |
|  |  | **Criterion** | | **Core** | **Please cross if you use** | **Comprehensive** | **Please cross if you use** |
| **SELECTION**  **CRITERIA** |  | No criteria available in the current EU GPP | |  |  |  |  |
| **TECHNICAL SPECIFICATIONS** | 1 | Organic production | | **X** |  | **X** |  |
| 2 | Integrated production (for the percentage of food non- organic) | |  |  | **X** |  |
| **AWARD CRITERIA** | 1 | Additional organic production | | **X** |  | **X** |  |
| 2 | Packaging | | **X** |  | **X** |  |
| 3 | Additional integrated production | |  |  | **X** |  |
| 4 | Aquaculture and marine products | |  |  | **X** |  |
| 5 | Animal welfare standards | |  |  | **X** |  |
| **CONTRACT PERFORMANCE CLAUSES** |  | No criteria available in the current EU GPP | |  |  |  |  |

Insert a cross to indicate which criteria you have used or are currently using.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | | | **CATERING SERVICES** | | | |  |
|  |  | **Criterion** | | **Core** | **Please cross if you use** | **Comprehensive** | **Please cross if you use** |
| **SELECTION**  **CRITERIA** | 1 | Professional capability to perform the environmental aspects of the contract | |  |  | **X** |  |
| **TECHNICAL SPECIFICATIONS** | 1 | Organic production | | **X** |  | **X** |  |
| 2 | Menu planning, according to season | | **X** |  | **X** |  |
| 3 | Integrated production (for the percentage of non- organic food) | |  |  | **X** |  |
| 4 | Paper products | |  |  | **X** |  |
| **AWARD CRITERIA** | 1 | Additional organic production | | **X** |  | **X** |  |
| 2 | Packaging | | **X** |  | **X** |  |
| 5 | Additional integrated production (for percentage of non-organic food) | |  |  | **X** |  |
| 6 | Aquaculture and marine products | |  |  | **X** |  |
| 7 | Animal welfare standards | |  |  | **X** |  |
| 8 | Equipment | |  |  | **X** |  |
| 9 | Cleaning products | |  |  | **X** |  |
| **CONTRACT PERFORMANCE CLAUSES** | 1 | Waste generation | | **X** |  | **X** |  |
| 2 | Transport | | **X** |  | **X** |  |
| 3 | Staff training | |  |  | **X** |  |
| 4 | Service management (if Selection criteria not included) | |  |  | **X** |  |

**Section 2**

|  |  |
| --- | --- |
| **Questions for procurers of**  **GPP (other than EU GPP)** | **COMMENTS**  **(please also specify when applicable)** |
| 1. Please indicate which GPP criteria, standards or guidelines you are using.   Any support document will be very welcome (including examples for cost assessment within GPP criteria) |  |
| 1. What are the reasons for using different GPP criteria than the EU GPP? (e.g. ambition level, means of verification). |  |
| 1. Do you have any other comments? |  |

**Section 3**

|  |  |
| --- | --- |
| **Questions for procurers that do not use GPP** | **COMMENTS**  **(please also specify when applicable)** |
| 1. What are the reasons / barriers / constraints in place that have prevented you from using environmental criteria in your tenders? |  |
| 1. Do you have any other comments? |  |

**Thank you for taking the time to complete this questionnaire. If you have any further questions please do not hesitate to contact us at the following email address:** [JRC-CATERING-SERVICES@ec.europa.eu](mailto:JRC-CATERING-SERVICES@ec.europa.eu)

Please return the questionnaire to us no **later than 10th April 2015.**

1. Includes farmed fish and seafood [↑](#footnote-ref-1)
2. Wild caught fish and seafood [↑](#footnote-ref-2)
3. “*Integrated Production is a farming system that produces high quality food and other products by using natural resources and regulating mechanisms to replace polluting inputs and to secure sustainable farming.*

   *The preservation and improvement of soil fertility, of a diversified environment and the observation of ethical and social criteria are essential components. Biological, technical and chemical methods are balanced carefully taking into account the protection of the environment, profitability and social requirements*”. *Source: AREFLH, 2013, Guide for the European Practices of Integrated Production.* <http://issuu.com/areflh/docs/production_int_gr_e_2013_final_en/8>

   *Integrated production is not as strict as organic farming, but could be a stepping stone towards it. Source: Background Report EU GPP:*

   <http://ec.europa.eu/environment/gpp/pdf/toolkit/food_GPP_background_report.pdf> [↑](#footnote-ref-3)