

**BOARD OF EDUCATION OF THE CITY OF LOS ANGELES
GOVERNING BOARD OF THE LOS ANGELES UNIFIED SCHOOL DISTRICT**

COMMITTEE OF THE WHOLE
333 South Beaudry Avenue, Board Room
9:00 a.m., Tuesday, November 1, 2022

Method for Accessing the Meeting and Providing Public Comment

There are three ways members of the public may access this Committee Meeting: (1) online ([Granicus stream](#) or join the [zoom webinar](#)), (2) by telephone by calling 213-338-8477 and entering the Meeting ID: **893 5095 6571**, or (3) in person. Please note that due to the continued public health risks associated with COVID-19, the Board Room will be operating at reduced capacity.

The Board of Education encourages public comment on the items on this agenda and all other items related to the District. Any individual wishing to address the Board must register to speak using the Speaker Sign Up website: <https://boardmeeting.lausd.net/speakers>, and indicate whether comments will be provided over the phone or in person. Registration will open 24 hours before the meeting. A maximum of 15 speakers may sign up for general Public Comment. Each speaker will be allowed a single opportunity to provide comments to the Committee.

Speakers who do not register online to provide comments may use the following alternative methods to provide comments to Board Members:

- Email all Board Members at boardmembers@lausd.net;
- Mail comments via US Mail to 333 S. Beaudry Ave., Los Angeles, CA 90017; and
- Leave a voicemail message at (213) 443-4472, or fax (213) 241-8953. Communications received by 5 p.m. the day before the meeting will be distributed to all Board Members.

Speakers registered to provide public comments over the phone need to follow these instructions:

1. Call 213-338-8477 and enter Meeting ID: **893 5095 6571** at the beginning of the meeting.
2. Press #, and then # again when prompted for the Participant ID.
3. Remain on hold until it is your turn to speak.
4. Call in from the same phone number entered on the Speaker Sign Up website. If you call in from a private or blocked phone number, we will be unable to identify you.
5. When you receive the signal that your phone has been removed from hold and/or unmuted, please press *6 (Star 6) to be brought into the meeting.

Please contact the Board Secretariat at 213-241-7002 if you have any questions.

AGENDA

- I. Welcome and Introductions** Mr. Nick Melvoin
Chairperson
- II. Labor Partners in Learning**
- III. Committee Presentations**
1. **Community Spotlight:**
Budgeting for Success at Young Oak Kim Academy Mr. Justin Lauer
Principal, Young Oak Kim Academy
 2. **Ten Years of the Good Food Purchasing Program** Mr. Manish Singh
Director, Food Services Division
Ms. Paula Daniels & Ms. Alexa Delwiche
Center for Good Food Purchasing
 3. **Legislative Update and**
Preview of Emerging Themes for 2023 Advocacy Ms. Martha Alvarez
Director, Legislative Affairs and Government Relations
 4. **Facilities Bond-Funded Program Updates** Ms. Krisztina Tokes
Deputy Chief Facilities Executive
- IV. Board Member Resolutions for Initial Announcement**
5. Ms. García - Honoring a Social Justice Warrior by Naming the Mike García Learning Center at the School Site at 1215 Miramar Street in Los Angeles (Res-006-22/23) (For Action November 15, 2022)
- Whereas, The Los Angeles Unified School District is committed to improving education outcomes for all children, in keeping with its goal for 100 percent graduation and all students being prepared for college, career and life;
- Whereas, Mike García was born in April of 1951 in East Los Angeles, he was the son of a Mexican-American working-class family, his father was a factory worker and proud union member;
- Whereas, As a student at California State University Northridge, Mike worked his way through college as a janitor, a key experience that would come to shape his life and passion as a fierce advocate for working families;
- Whereas, His career in labor began in 1980, organizing janitors in multiple cities such as San Jose, San Diego and Denver. He understood that immigrant janitors are among the workers most in danger of exploitation. Under Mike García's leadership, a union of immigrants rose to become one of the strongest voices for worker rights and social justice in the state of California;

Whereas, As the leader of Service Employees International Union (SEIU) Local 1877, Mike García led successful Justice for Janitors organizing campaigns for janitors at tech behemoths like Oracle and Apple. In 2000, Mike García led a three-week strike of janitors in Los Angeles, a bold action that led to dramatic gains for those workers and was the impetus for a powerful movement of low-wage workers in Los Angeles that continues to this day;

Whereas, Mike García recognized that investing in creating educational opportunities for his members and their kids was necessary to break the cycle of poverty, therefore he founded the Building Skills Partnership in 2007 to provide members and their families opportunities to comprehensively address the systemic barriers they face in realizing the benefit of social, civic and economic integration;

Whereas, Mike García served as the President of SEIU-United Service Workers West (USWW) between 1988 and 2014. Under his leadership Local 1877 expanded to a new 40,000-member strong statewide union representing property service workers, SEIU-USWW. He led janitors, security officers, and stadium, arena and airport workers in a Justice for All labor movement, a movement that helped workers achieve a more just way of living and working;

Whereas, Mike García's visionary leadership gifted the world a legacy of struggle and conviction rooted in social justice, inspiring generations of students, families, employees and Angelenos to serve and empower our most marginalized communities, including our immigrant community in the city of Los Angeles and beyond.

Whereas, The District-owned school site located at 1215 Miramar Street in the City of Los Angeles (Miramar) adjacent to the Miguel Contreras Learning Complex is in the possession of the District; and

Whereas, Pursuant to District policy and Board Rules, the District reserves the right to name or rename schools or buildings at the District's discretion; now, therefore, be it

Resolved, That the Governing Board of the Los Angeles Unified School District hereby names the school site at 1215 Miramar Street, Los Angeles as the Mike García Learning Center. We celebrate and commemorate the historical achievements of his life, his transformational leadership, and the inspiration he provides to our students and families.

6. Ms. García - Name Change of Brooklyn Elementary School to Brooklyn Avenue School (Res-007-22/23) (For Action November 15, 2022)

Whereas, Brooklyn Elementary School has been a strong community school in East Los Angeles for over 100 years and became a span school over 12 years ago; and

Whereas, The Brooklyn Elementary School has requested an official name change to become Brooklyn Avenue School after a community engagement process; now, therefore, be it

Resolved, That the Governing Board of the Los Angeles Unified School District approves the name change of Brooklyn Elementary School to Brooklyn Avenue School.

V. Public Comment

VI. Adjournment

Requests for disability related modifications or accommodations shall be made 24 hours prior to the meeting to the Board Secretariat by calling (213) 241-7002.

Materials related to an item on this agenda distributed to the Board of Education are available for public inspection at the Security Desk on the first floor of the Administrative Headquarters, and at:

<https://achieve.lausd.net/site/Default.aspx?PageID=18628&DomainID=1057#calendar73805/20221101/event/65266>

TAB 1



Young Oak Kim Academy

Financial Budget Process supporting Middle School A-G





We are
YOKA!!



Who are YOKA?

Mission

YOKA provides a single-sex STEAM environment where students become lifelong learners engaged in project-based, culturally responsive, cooperative learning to highly encourage students to explore their potential passion. All school stakeholders model trust, respect, responsibility, and civic duty to ensure inclusivity in a diverse community.

Vision

All students will be empowered 21st century citizens, engaged in a comprehensive STEAM education, and contribute to the improvement of a diverse global environment.

Schoolwide Learner Outcomes

- *Compassionate Citizens*
- *Adaptive Learners*
- *Community Advocates*
- *Collaborative and Analytical Thinkers*

YOKA Highlights

Single-Gender Education	Beyond the Bell Program until 6pm
Project-Based Learning	Award Winning Music Program
FUSE Engineering Courses & eSports Gaming Courses	Top Reading Middle School in LAUSD
Honors Classes Period 0 / 7 optional classes	LA Community College Courses
Award Winning Sports 12 Student Clubs & Student Leadership	No Fail "Middle School A-C" Policy Lowest student Fail rate ever (3-4%)
Robotics, Coding, Ethnic Studies 3 World Languages (Spanish, Korean, French)	LACMA Art Partner School
Award Winning Parent Center Student Volunteer Program	Academic Tutoring / Saturday School Winter / Spring and Summer Academics
Adult ESL & Citizenship Classes in Parent Center	Accelerated Reader (AR) / SKIES / MyON Digital Library / IXL / Study Sync

Total Enrollment

789

Student with Disability

80

10 % to Enrollment

Probable Standard English Learner

122

15 % to Enrollment

English Learner

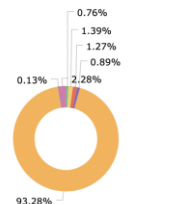
200

25 % to Enrollment

GATE Enrollment

105

13 % to Enrollment



■ 2 or MORE
 ■ African American/Black
 ■ Asian
 ■ Filipino
 ■ Hispanic
 ■ Unknown
 ■ White

Research supporting Middle School A-G Structures of Support

- The current practice of “Social Promotion” in middle school “is especially destructive for at-risk students in urban settings like Los Angeles due to the proclivity of these students to enter the middle grades with lower reading and math scores. As these students advance to the next grade level, the required skill level and motivation to achieve continues to drop at an even faster pace.” (*Closing the Middle School Achievement Gap*, Lauer, 2021)
- Mohl and Slifer (2015) stated that as these students continue to advance, the burden placed on their teachers continues to escalate and differentiation ceases to become a reality.
- Berlin (2008) points out that these students develop the belief that their lack of ability to perform the required skills is somehow acceptable due to a system that continues to send them the wrong messages. This process serves to enable students to continue to show little effort to improve (Parker, 2011).
- Parents of at-risk students regularly report that they are ill-equipped to provide any successful interventions at home in order to remedy the failures.
- Those who do not possess these types of supports (at-risk youth) will suffer setbacks during these years which few can recover from and become high-risk drop outs (over 86%) (Johnson & Perkins, 2009)
- Successful districts have invested heavily into an extended school day (after school, Saturdays and even academies during holiday breaks) in order for students to receive academic remediation and social-emotional support from their teachers (Penna & Tallerico, 2005).
- California’s “Pupil Promotion & Retainment” Policy would support this effort: <https://www.cde.ca.gov/re/lr/pr/>

YOKA School Culture of Intervention & Credit Recovery (All Grades)

Student Activities

- On-going “practicing” of YOKA A-G
 - Advisory teachers review grades at 5 week progress reporting periods
 - Students enter final marks at Fall and Spring semester conclusions
- Counseling referrals to Intervention options at all 5 week grading periods
 - Students / Parents choose acceptable Intervention opportunity
 - Students / Parents choose culmination point activities (community service, YOKA activities, credit recovery)

Supporting Structures

- Individual Culmination Plan (School Planner)
 - FileMaker Pro Database in place of MISIS
- Advisory Monitoring (Renaissance STAR)
- SSPT Monitoring
- EL/RFEP Monitoring
- Common Planning Time (modified bell schedule)
- YOKA Community Partner Plan
 - Community service opportunities
 - Outside club opportunities
 - Outside counseling / group opportunities

YOKA Individual Culmination Plan (Middle School A-G Aligned)



YOUNG OAK KIM ACADEMY
INDIVIDUALIZED CULMINATION PLAN (ICP)



YOUNG OAK KIM ACADEMY
INDIVIDUALIZED CULMINATION PLAN (ICP)



Social Science (5 credits)	Course Title	CREDIT	WHS	CCDP
	WHHS-ANC CIV A			
	WHHS-ANC CIV B			
	WHHS-MED/MOD A			
	WHHS-MED/MOD B			
	US HIST GBC A			
	US HIST GBC B			

English (5 credits)	Course Title	CREDIT	WHS	CCDP
	ENGLISH 6A			
	ENGLISH 6B			
	ENGLISH 7A			
	ENGLISH 7B			
	ENGLISH 8A			
	ENGLISH 8B			
	INTER SC 6A			
	INTER SC 6B			
	SCIENCE 7			
	HEALTH 7			
	INTERSCIENCE 8A			
	INTERSCIENCE 8B			
	CC-MATH 6A			
	CC-MATH 6B			
	CC-MATH 7A			
	CC-MATH 7B			
	CC-MATH 8A			
	CC-MATH 8B			
	CC-AUD 1A			
	CC-AUD 1B			
	BASIC READ 1A			
	BASIC READ 1B			
	MATH TUT 1A			
	MATH TUT 2B			
	DEV MS RD 1A			
	DEV MS RD 1B			
	DEV MS RD 2A			
	DEV MS RD 2B			

Accumulated Points	Best Grade	Next Goal
6		
7		
8		

SCHOOLWIDE LEARNING OUTCOMES	ADAPTIVE LEARNER	COMPASSIONATE CITIZEN	COMMUNITY ADVOCATE	COLLABORATIVE ANALYTICAL THINKER

GRADE TO GO / SBAC / IAB	ELA	MATH
6		
7		
8		

2021-22 Requirements	Grade	Credits	Points
6 th	80	25	
7 th	120 total	50 total	
8 th	160 total	75 total	

Fall 2021	Spring 2022
Credits	Credits
Points	Points

COMMULATIVE	Total Credits	Total Points

Marks	Credits
A,B,C,D	5
F	0

Marks	Points
E,S	1
U	0

Schoolwide Learning Outcomes 2021-22 Activity Rubric

Regular Course Credits and Points	Credits	Points
Earn a D or better in any course (English, Math, Science, History, etc.)	5	0
Earn an E (Excellent) or S (Satisfactory) for Work Habits or Cooperation	0	1
Earn a U (Unsatisfactory) for Work Habits or Cooperation	0	0

Adaptive Learners	Credits	Points
LACC course, completion with "C" or better	5	4
Intervention Course (Winter, Spring, Summer), completion with "D" or better	5	2
Reclassification (write-in Electives section)	0	4
Medal Winner (any category)	0	1
Attempt an Accelerated (ACC) or Honors (H) course	0	1

Compassionate Citizen	Credits	Points
Semester Club attendance, 15< meetings in each club	0	1
Volunteer @ Community/Non-Profit, 10 hours per year	0	1
Peer mediation, 1 semester	0	2

Community Advocate	Credits	Points
Complete 1 year in Leadership course	5	1
Attend an annual advocacy events (e.g. Autism Walk, AIDS Walk, etc.)	0	1
Peer-tutoring, 10 hours per year	0	2

Collaborative and Analytical Thinker	Credits	Points
Complete 1 year in Mouse Squad	5	1
SBAC Scale Score increase +60 on ELA or Math	0	2
SBAC Scale Score increase +80 on ELA or Math (write-in Electives section)	2.5	2

How to document your non-classroom activities:

- ✓ Take a picture at the event
- ✓ Take a picture of an event-flyer or copy the registration form
- ✓ Write a reflective 300-word essay (Narrative or Descriptive)
- ✓ Receive a certificate of completion from your sponsoring teacher
- ✓ Upload all documents into your Schoology "Resources" folder

Young Oak Kim Academy
2021-22 Intervention "Menu"
for ICP Credit Recovery and Culmination Point Opportunities

MENU OF OPTIONS

Additional Credit or Recovery Options
CP = Culmination Points

Culmination Point Activity Options
("Erasure" of U's - 1 CP = 1 U)

Successful Completion of Core Content Recovery	5 credits and 2 CP	OR	Successful Completion of Core Content Recovery	4 Culmination Points
Edgenuity Course Completion (60% or higher)	5 credits and 2 CP	OR	Edgenuity Course Completion (60% or higher)	4 Culmination Points
STAR 8 ELA or MATH Course Completion	5 credits and 2 CP	OR	STAR 8 ELA or MATH Course Completion	4 Culmination Points
LACC Course Completion (C or better)	5 credits and 3 CP and 3 units college credit	OR	LACC Course Completion (C or better)	5 Culmination Points
Passing Mark in Advisory	2.5 credits and 2 CP		Leadership (in addition to course credit)	1 Culmination Point
STAR ELA / MATH Scale Score Increase	2.5 credits and 2 CP		Mouse Squad (in addition to course credit)	1 Culmination Point
SBAC Scale Score Increase +60 in Math/ELA	2.5 credits and 2 CP		Advocacy Event (Autism Walk, AIDS Walk, etc.)	1 Culmination Point
Accelerated Reader High Achievement	2.5 credits and 2 CP		SRJA / Marathon Completion	1 Culmination Point
			Volunteer at Non-Profit (20 hours)	1 Culmination Point
			Community Clean-up Event	1 Culmination Point
			Student Library Assistant / Peer-Tutoring	1 Culmination Point
			Reclassification	4 Culmination Points
			Accelerated or Honors Course Completion	1 Culmination Point
			SBAC Scale Score Increase +60 in Math/ELA	2 Culmination Points
			SBAC Scale Score Increase +80 in Math/ELA	4 Culmination Points
			Accelerated Reader High Achievement	4 Culmination Points

Culmination Point Activities require the following to receive Culmination Points:

1. Take a picture at the event or bring a certificate of participation or provide event flyer or screenshot of website advertisement
2. Obtain signature on your YOKA Community Service Log from the Event Representative
3. Turn log and proof of attendance to the library in order to record on ICP



LAUSD Culmination Practices (Bulletin 3815) vs YOKA's Individual Culmination Plan (ICP)

- **Requirement only for 8th grade year**
 - 50 credits needed to earn certificate of completion
- **Requirement only for 8th grade (2nd semester)**
 - No more than 2 U's on Final Report Card in order to qualify for Culmination Ceremony
- **Non-Qualifying students subject to "Culmination Committee" Review**
 - Review process based on feedback from teachers and improvement to justify culmination participation
- **Requirement for all grades (6-8)**
 - 210 credits required - Allows for 1 Fail per school year
 - Students can use Advisory credits (2.5 per semester) to "offset" another Fail
 - Students use credit recovery intervention options to earn additional credits (in failed subject area)
- **Requirement for all grades (6-8)**
 - Students earn "Culmination Points" for each E, S or U (E/S=1, U=0)
 - Students must earn at least 25 points / semester (28 possible) to stay on track for culmination
 - Students can earn additional points through community service, club / activity participation, etc)
- **Non-Qualifying students subject to "Culmination Committee" Review**
 - Review process based on credit recovery efforts, culmination point opportunities, assessment improvement and many other "Whole Child" efforts

Evidence Supporting Student Success and Culture Change as a result of Middle School A-G

- 2018-19 ELA SBAC Increase of 7% meets/exceeds
- 2021-22 ELA SBAC increase of 10% meets/exceeds
- Suspension Rate decrease by 45% (0 suspensions from 2018-2022)
- Met LAUSD Attendance LCAP Goal 3 of last 4 years
- 24% decrease in MISIS referrals
 - 72% drop in fighting incidents (only 1 over past year)
 - 42% drop in Tier 2 and 3 incidents
- Increased student awareness of progress monitoring of course grades
 - ***Daily student questions “Is a D passing?” and “How can I improve my grade?”***
- Student “maturity level increase” reported by staff and parents regularly
- Matriculating high school Principals report YOKA students “most prepared” for high school A-G requirements
- YOKA enrollment capped while other middle school suffering declines in enrollment (currently 100+ of wait list)
- Parents repeated site YOKA’s “No Fail” policy as primary reason for enrolling
- YOKA Community Involvement increased by 325% from 2018-2022
- 330% increase in Intervention Enrollments with over 60% completion rates
- SES Data (Student Response Rates - from 2018-22) showed 25-30% increase in the areas of Academic Focus, particularly related to feeling supported in their learning at school

Middle School A-G supporting MTSS & Strategic Plan



- ICP activities substantially increase community engagement which increases parent involvement. School Website designed to provide families with current intervention and multiple ways to support their child and get involved
- Promotes Mastery-Based Curriculum Design due to ICP attaching social-emotional learning activities tied to Work Habits and Behavior Marks, eliminating those non-mastery elements from letter grades. (More than 90% of YOKA teachers enrolled in EGI training)
- **Prevention** from middle school disengagement, **intervention** for all students based on targeted needs and **enrichment** designed to target engagement and promote growth for all (college courses, GPA growth and multiple clubs / activities for all)
- School and Community Collaboration has dramatically increased with implementation of A-G ICP plan
- Professional Development for teachers / staff centered on developing the whole child and supporting layers of supports geared towards students motivation & engagement.
- Students practice A-G for a span of 3 years which begins postsecondary goal-setting at a much earlier stage
- YOKA Attendance continues to lead all Middle Schools, Magnets and most elementary schools due to Middle School A-G serving all needs of students

Accessible Information	PILLAR 3 Engagement and Collaboration
Strong Relationships	PILLAR 3 Engagement and Collaboration

Whole-Child Well-Being	PILLAR 2 Joy and Wellness
Strong Social-Emotional Skills	PILLAR 2 Joy and Wellness
Professional Learning	PILLAR 5 Investing in Staff

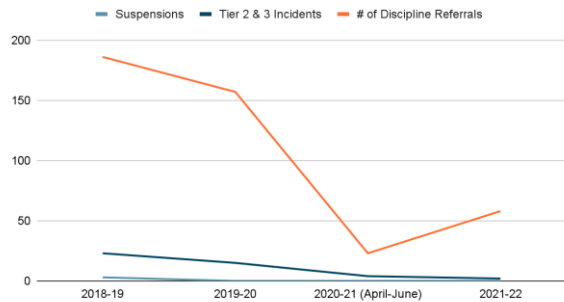
Eliminating Opportunity Gaps	PILLAR 1 Academic Excellence
Enriching Experiences	PILLAR 1 Academic Excellence
College and Career Readiness	PILLAR 1 Academic Excellence

Strong Relationships	PILLAR 3 Engagement and Collaboration
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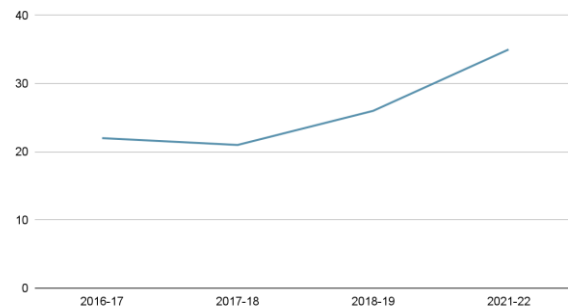
Whole-Child Well-Being	PILLAR 2 Joy and Wellness
College and Career Readiness	PILLAR 1 Academic Excellence

Outstanding Attendance	PILLAR 2 Joy and Wellness
District of Choice	PILLAR 4 Operational Effectiveness

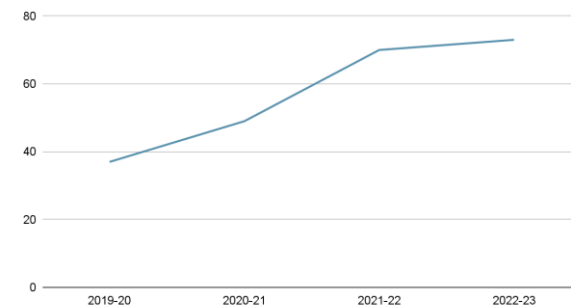
Suspension and Discipline Referrals



SBAC ELA Scores (Meets / Exceeds)

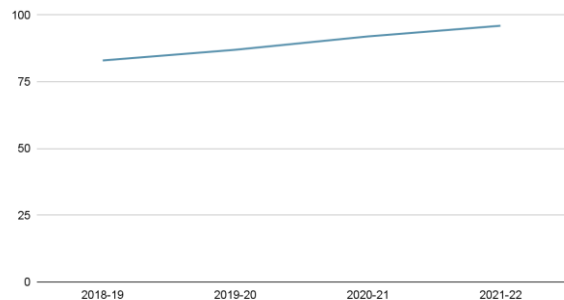


Percentage of Families on Parent Portal

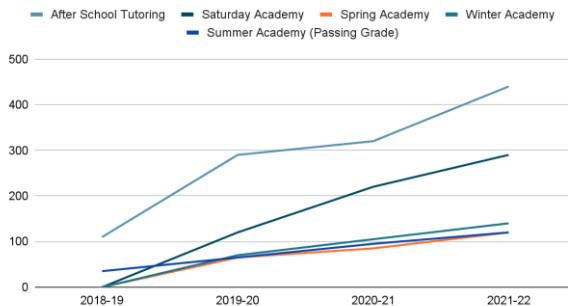


Data Indicators supporting Middle School A-G school-wide effects

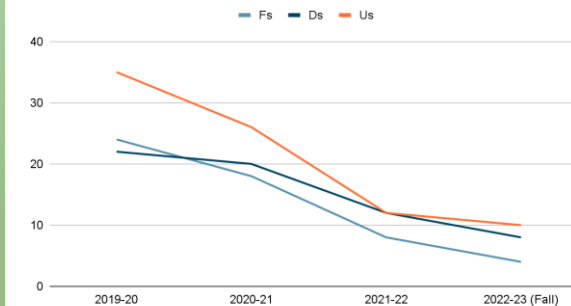
8th Grade Culmination Rates



Number of students enrolled / served in Interventions



Percentage of Fs, Ds and Us (All Grades)



One key component of YOKA Success is active parent involvement and engagement

With the advent of Distance Learning due to the COVID 19 Pandemic (2020) YOKA pivoted from tracking in person parent participation to digital engagement on the LAUSD Parent Portal

2019-20 37% Parents Registered

2020-21 49% Parents Registered

2021-22 70% Parents Registered

We noticed that even with parents registered for Parent Portal, many didn't use it.

2021-22 70% Parents Registered –

- 25% of Parents used their account during the school year

Now we are focusing on active Parent Portal usage with a goal of increasing the % of ACTIVE Parent Portal users



YOKA's Budget Process to support Strategic Plan, LCAP, SPSA and Middle School A-G

At YOKA we have worked to align all plans and budgets to a unified Vision for Academic Success

We use all plans and budgets to support SPSA Goals in that effort

We engage stakeholder committees (ELAC, SSC, LSLC) and staff (PD & Faculty Meetings)

- Fall - SPSA Evaluation
- Fall - Comprehensive Needs Assessment
- Fall & Spring - SPSA Development
- Spring - Allocation Letters, Jigsaw Budget Plan
- Spring - Engage Stakeholders (Parent and Staff Budget Input Surveys, Annual Budget Consultation (Parents and Staff))
- Spring - Budget Appointment

Pillar 3: Engagement and Collaboration

Strong
Relationships

Accessible
Information

Leading for
Impact

Honoring
Perspectives

Pillar 4: Operational Effectiveness

Data-Driven
Decision-Making

Modernizing
Infrastructure

Sustainable
Budgeting

District
of Choice



BUDGET DEVELOPMENT TIPS

- Plan ahead and anticipate obstacles
- Maintain control sheet to anticipate carryover
- Develop all school budgets in conjunction
- Make it transparent
- Align budgets to School Goals

YOKA's Budget Process to support Strategic Plan, LCAP, SPSA and Middle School A-G

- SENI ESSER II and III = ONE TIME BUDGETS
- YOKA is using these funds with the understanding that budgets are not sustainable
 - Address current needs related to Learning Loss
 - Ensure equipment is up to date
 - Leverage soft positions to create systems that will continue when the one time funds are gone

Examples:

Chromebooks, Classroom and Parent Center Equipment, PSW, RJ Teacher, Additional SPED Teachers and SPED Assistants for full inclusion implementation



Sustainable Budgeting

PILLAR 4
Operational
Effectiveness

Pillar 3: Engagement and Collaboration

Strong
Relationships

Accessible
Information

Leading for
Impact

Honoring
Perspectives

Pillar 4: Operational Effectiveness

Data-Driven
Decision-Making

Modernizing
Infrastructure

Sustainable
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of Choice

Key Budgeted items supporting goals

- Tutor xtime, Teacher Xtime (Data Analysis, Intervention Planning, Distributed Leadership), Coaching & Out of Classroom Positions,
- Teacher Auxiliaries funded to support Period 0 and 7 class offerings (ongoing - TSP, SENI ESSER)
- Classroom Support Aides (Sped Aides, TAs and Ed Aides funded to support Inclusion, Middle School A-G and LCAP
- Intervention Coordinator funded (.5 school funded and .5 district provided College & Career Coach) to support Middle School A-G
- Donations cultivated from community partnerships to fund Awards Celebrations to support Middle School A-G achievements and celebrate staff
- Additional Office Staff



Current Intervention Opportunities at YOKA

- ***Saturday 8-week Intervention Cohorts**
(2 per year) (TIIP funded)
- ***Winter Academy** (5 days Winter Break)
(TIIP funded)
- ***Spring Academy** (5 days Spring Break)
(TIIP funded)
- ***Summer Academy** (ELOS funded)
- ****Small Group Core Subject After-School Tutoring** (Site funded)

* Denotes Intervention Courses (Credit Recovery)

** Denotes Current Course Tutoring Grade Improvement

Curriculum used for Intervention

PRIMARY: Grade-Level / Department assigned core coursework using assessment data (STAR / IXL)

SECONDARY: Edgenuity Self-Guided Courses
(Enrichment / Selected Interventions)

Core Subject Booster Courses

MyPath Assessed Courses (Math/ELA)

Curriculum used for Tutoring

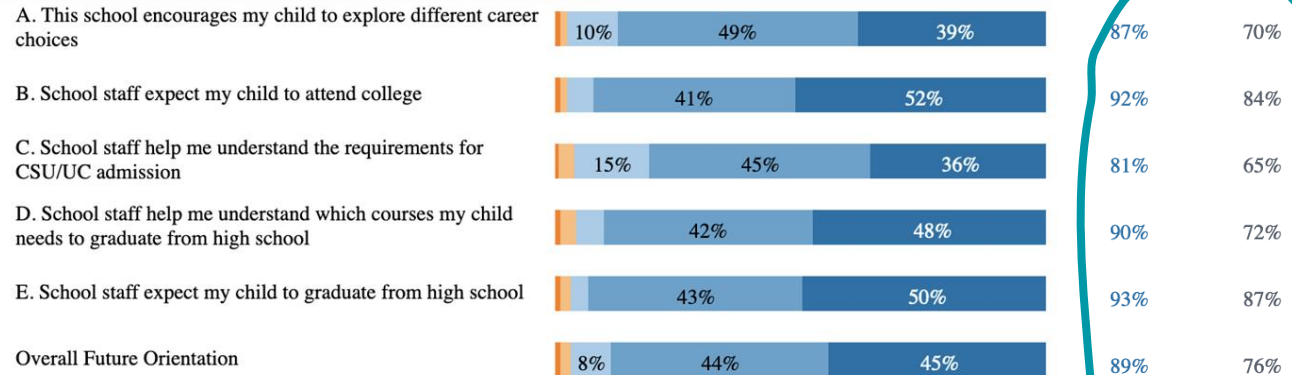
Assistance with missing / supplemental assignments designated to improve current grades in courses selected for tutoring by students / parents / counselors

Parent SES Data Reflects A-G Success

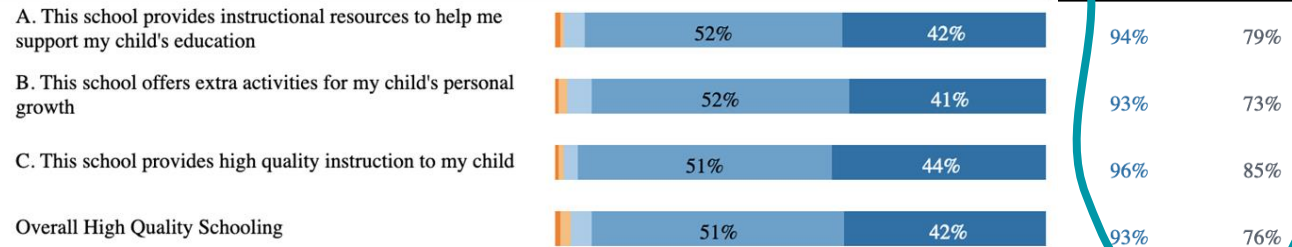


LOS ANGELES UNIFIED SCHOOL DISTRICT

Future Orientation



High Quality Schooling





MIDDLE SCHOOL

California A-G Requirements



Thank You

FOR YOUR SUPPORT!

<https://www.youtube.com/channel/UCqruTDmbt9vNWCHuPao8LmA>

TAB 2

10 YEARS OF THE GOOD FOOD PURCHASING PROGRAM

Los Angeles Unified School District
Board of Education Hearing Presentation

Tuesday | November 1, 2022





NUTRITION



ENVIRONMENTAL SUSTAINABILITY

OUR VISION

([link to video](#))

Healthy, Equitable & Regenerative.



LOCAL ECONOMIES



VALUED WORKFORCE



ANIMAL WELFARE

ABOUT THE PROGRAM

THE CENTER FOR GOOD FOOD PURCHASING uses the power of procurement to create a transparent and equitable food system that prioritizes the health and well-being of people, animals and the environment.



GFPP IN LOS ANGELES



2011

Los Angeles Food Policy Council
develops Good Food Purchasing Program

2012

The **City of Los Angeles & Los Angeles Unified School District** adopt policies and enroll in Good Food Purchasing Program



2013

LAUSD completes their first
baseline assessment

2015

The **Center for Good Food Purchasing** is
established to expand the program nationally



2018

GFPP honored with **Future Policy Award**
for 2012 adoption



OUR REACH

63 INSTITUTIONS

25 CITIES

18 POLICIES

MORE THAN

\$1.1 BILLION

ANNUAL FOOD SPEND



A SAMPLE OF...

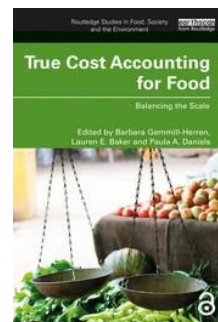
Awards



Features



Publications



POLICY AND PRACTICE REVIEWS
published: 11 January 2022
doi: 10.3389/fnufs.2021.576776

Future Policy Award 2018: The Good Food Purchasing Program, USA

Paula Daniels^{1*} and Alexa Delwiche^{2*}

Investing in a Good Food Future



by Paula Daniels and Alexa Delwiche



NATIONAL PARTNERS



ChangeLab
Solutions



DOMESTIC
FAIR TRADE
ASSOCIATION



FARM FORWARD



Friends of
the Earth



Health Care
Without Harm



UN SDG ALIGNMENT

	Local Economies	Environmental Sustainability	Valued Workforce	Animal Welfare	Nutrition
 GOOD FOOD PURCHASING PROGRAM	✓	✓	✓	✓	✓
 MILAN URBAN FOOD POLICY PACT	✓	✓	✓		✓
 SUSTAINABLE DEVELOPMENT GOALS	✓	✓	✓	✓	✓

LAUSD'S STRATEGIC PLAN

LAUSD Pillars & Priorities		 GOOD FOOD PURCHASING PROGRAM
Pillar 1: Academic Excellence	✓	✓
Pillar 2: Joy & Wellness	✓	✓
Pillar 3: Engagement & Collaboration	✓	✓
Pillar 4: Operational Effectiveness	✓	✓
Pillar 5: Investing in Staff	✓	✓

LAUSD EXECUTIVE SUMMARY

\$118,069,461
in Total Food Spend

Enrolled since 2012
108,600,131 meals served
Self-Operated

4 out of 5
Baseline Standards Met

Total Points Earned
30

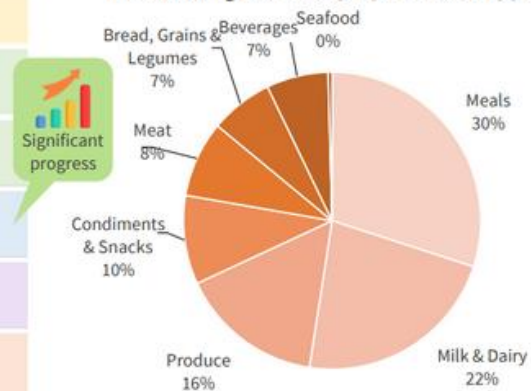
Progress Toward Baseline Goal and Qualifying Purchases

		Baseline Goal	Add'l Rqmts ²	Baseline Met	Standard Points	Extra Points
Local Economies	16.8% or \$19.8m	15% (\$18m)	n/a	✓	1	1
Environmental Sustainability	2.8% or \$3.3m	15% (\$18m)	-	○	0	2
Valued Workforce	37.1% or \$43.8m	5% ³ (\$6m)	✓	✓	21	1
Animal Welfare	15% reduction in animal protein per meal	15% ³	n/a	✓	1	0
Nutrition	63% of applicable items met	51% met	n/a	✓	1	2
Total					24	6

Comparison to Previous Years

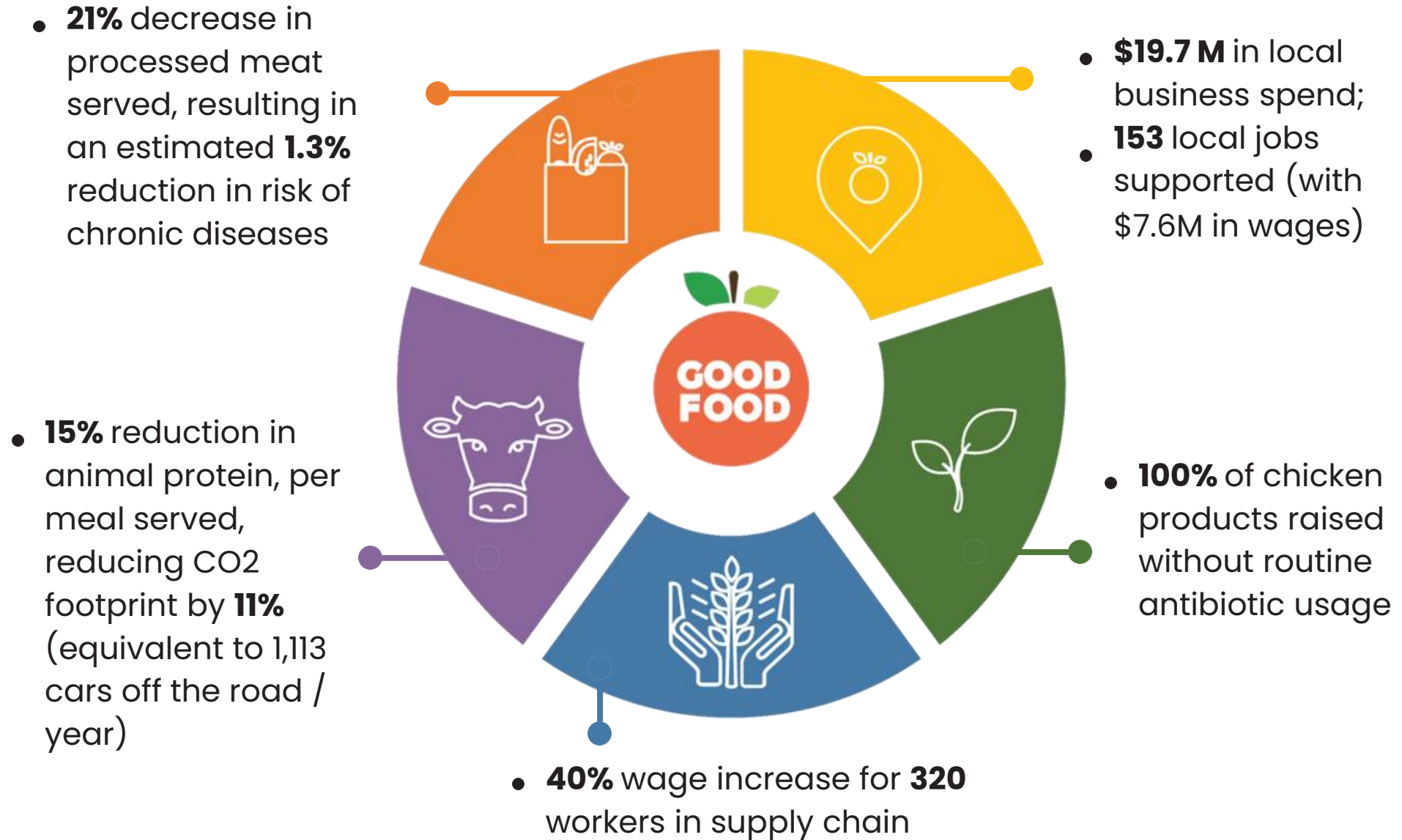
		PP change ⁴ since PY	Points change since PY
Local Economies		+5	+1
Environmental Sustainability		-2	-
RWRAU ⁵ Products		-3	-
Valued Workforce		+19	+12
Animal Welfare		-	-
Whole/Minimally Processed Foods		-3	-

Purchasing Summary By Product Type



*Annual Assessment
**School Year 2019-2020

LAUSD IMPACTS



**as of school year 2019-2020*

LOOKING AHEAD



Electrify existing kitchen facilities,
and improve their cafeteria
infrastructure across the District



Taking steps to minimize waste



Increase level of scratch cooking



Incorporating fruit and vegetable
bars at all elementary schools

LOOKING AHEAD



Focus on Equity, Accountability,
and Transparency



Dedicate staff time for
community engagement



Continue to elevate school
meals with fresher, healthier
options informed by student
preferences and feedback

CA GOOD FOOD INCENTIVE FUND

- **\$100M** in grant funding for CA school districts
- Eligibility criteria to support **local economies, environmental sustainability, animal welfare,** and **fair labor practices**





NUTRITION



ENVIRONMENTAL SUSTAINABILITY

THANK YOU FOR YOUR IMPACT



LOCAL ECONOMIES



VALUED WORKFORCE



ANIMAL WELFARE



LOS ANGELES UNIFIED SCHOOL DISTRICT
ANNUAL ASSESSMENT
SCHOOL YEAR 2019 – 2020

Contents

1. A Note on the COVID-19 Pandemic
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3. Accomplishments & Opportunities
4. Five Value Analysis
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 - C. Valued Workforce
 - D. Animal Welfare
 - E. Nutrition
5. COVID-19 Impact Summary
6. Appendix
 - A. Supply Chain Labor Compliance Report
 - B. Supply Chain Labor COVID-19 Report
 - C. Nutrition Checklist
 - D. Top 20 Food Products Purchased by Spend

A Note on the COVID-19 Pandemic

The COVID-19 pandemic has had significant impact on procurement practices at participating institutions. We have observed that the pandemic has complicated service models, created extensive shifts and disruptions to traditional supply chains, and often required a shift toward grab and go meals and single serve or use items. We have also found that food service budgets may be impacted by increased prices, need for front line staff protections, and interruptions to meal participation or general revenue.

As such, we anticipate that procurement initiatives and purchasing decisions made in alignment with the Good Food Purchasing Standards may have been shifted, postponed, or cancelled as immediate priorities and/or other systematic challenges emerge. We expect institutions to reprioritize Good Food Purchasing goals and initiatives as they focus fully on their day-to-day operations and move toward recovery.

Good Food Purchasing assessments completed during the 2019-2020 time period should be viewed in light of the pandemic. The following annual report covers the period between July 1st 2019 to June 30th 2020 and includes a detailed breakdown of procurement practices in the period preceding March 16th, 2020¹ and the period following March 18th, 2020. While the analysis covers the entire 2019-2020 school year to ground action planning in the current moment, the pre- and post-COVID impact breakdown reflects the near-term impacts of the pandemic.

Upcoming assessment cycles will incorporate qualitative information on operational changes and year-to-year purchasing trends to further contextualize COVID-19 impact on food service operations and inform recovery strategies. The Center for Good Food Purchasing will continue to work with our network of national and regional partners to provide support and assistance to institutions in their recovery efforts.

¹ Los Angeles Unified School District identifies March 16th 2020 as when significant COVID-19 related changes occurred.

Executive Summary







Los Angeles Unified School District
Annual Assessment School Year 2019 – 2020

\$118,069,461 in Total Food Spend	Enrolled since 2012 108,600,131 meals served Self-Operated	4 out of 5 Baseline Standards Met	Total Points Earned 30
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Progress Toward Baseline Goal and Qualifying Purchases

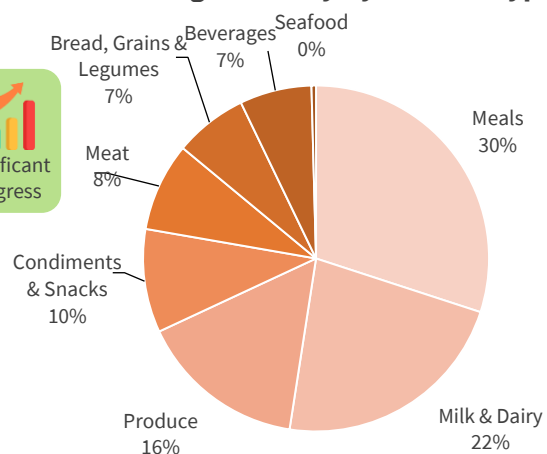
		Baseline Goal	Add'l Rqmts ²	Baseline Met	Standard Points	Extra Points
Local Economies	16.8% or \$19.8m	15% (\$18m)	n/a	✓	1	1
Environmental Sustainability	2.8% or \$3.3m	15% (\$18m)	-	○	0	2
Valued Workforce	37.1% or \$43.8m	5% ³ (\$6m)	✓	✓	21	1
Animal Welfare	15% reduction in animal protein per meal	15% ³	n/a	✓	1	0
Nutrition	59% of applicable items met	51% met	n/a	✓	1	2
Total					24	6

Comparison to Previous Years

		PP change ⁴ since PY	Points change since PY
Local Economies		+5	+1
Environmental Sustainability		-2	-
RWRAU ⁵ Products		-3	-
Valued Workforce		+19	+12
Animal Welfare		-	-
Whole/Minimally Processed Foods		-3	-



Purchasing Summary By Product Type



² The Environmental Sustainability and Valued Workforce categories have additional baseline requirements. See the *Five Value Analysis* section of this report.

³ The Animal Welfare baseline can be achieved by reducing animal protein per meal by 15% from baseline year.

⁴ pp (percentage point) is the difference between two percentages.

⁵ Raised Without Routine Antibiotic Use

○ - benchmark numbers; ● - annual marker; ●●●● - increasing trend; ●●●● - decreasing trend

Accomplishments and Opportunities

Los Angeles Unified School District
Annual Assessment School Year 2019 – 2020



KEY ACCOMPLISHMENTS

Significant Improvement in Transparency

- 1 Compared to prior years where on average 64% (or \$83 million) of the District's purchasing records have complete sourcing information, 90% (or \$106 million) of the District's purchasing records are complete in SY 19-20. Purchases of produce with traceable and verifiable sourcing information increased twofold while purchases of meat with traceable and verifiable sourcing information increased fourfold. Improvements in supply chain transparency allowed an additional \$8 million in products to qualify in the Valued Workforce category compared to prior year (SY 17-18). LAUSD should maintain current practices to ensure similar high data quality in the future.

Local Economies & Animal Welfare Baselines Achieved

- 2 LAUSD significantly increased investments in local food purchases, sourcing an additional \$5 million in local produce and grains from family-owned businesses within the region. Furthermore, the district reduced animal protein by almost 5 million pounds, equivalent to a 15% reduction in animal protein per meal since baseline year⁶, allowing it to achieve the Animal Welfare baseline standard.

Valued Workforce

- 3 Gold Star Foods, one of LAUSD's key vendors, worked with the local Teamsters to extend union benefits to both truck drivers and warehouse workers, resulting in a significant increase in credit awarded to purchases distributed by Gold Star. Furthermore, LAUSD continues to outreach suppliers with significant labor law violations in its supply chain to meet the Valued Workforce baseline requirement.

KEY OPPORTUNITIES



Environmental Sustainability

- 1 While LAUSD's sustainable purchasing decreased from \$5.5 million in SY 17-18⁷ to \$3.3 million in SY 19-20, the district's carbon and water footprints per meal decreased 11% and 10% respectively, exceeding the carbon and water footprint per meal reduction target required to meet baseline in the Environmental Sustainability category.⁸

➡ LAUSD should fulfill the rest of the requirements in this strategy (i.e., conduct a food waste audit and implement at least two source reduction strategies⁹) to meet the Environmental Sustainability baseline.

Nutrition

- 2 LAUSD can improve performance in the Nutrition category by continuing to purchase more whole and minimally processed foods. Healthy beverages (i.e., water, unflavored, unsweetened tea, milk, coffee etc.) have steadily declined since SY 13-14. 63% of beverages are considered healthy in SY 19-20 compared to 100% in SY 13-14.

➡ LAUSD can consider reducing or eliminating flavored milk from its current offerings to increase the amount of whole/minimally processed foods purchased.

⁶ School year 2017-2018 is considered LAUSD's benchmark year for carbon and water footprint calculations as it was the first year with complete volume data.

⁷ Los Angeles Unified School District's most recent Good Food Purchasing annual assessment is for school year 2017-2018.

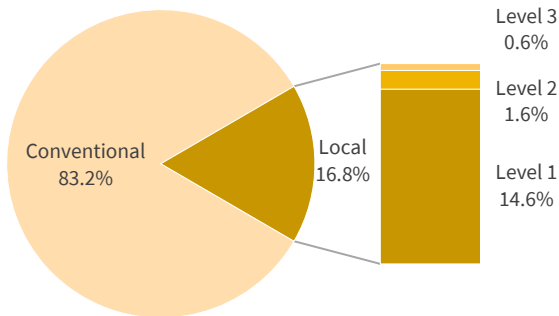
⁸ As an alternative to meeting the minimum purchasing requirements, institutions can meet the Environmental Sustainability baseline by reducing carbon and water footprint per meal by 4% from baseline year and enacting food waste reduction strategies.

See Appendix B of the 2017 Good Food Purchasing Standards for more details.

LOCAL ECONOMIES – *Support small and mid-sized agricultural and food processing operations within the local area or region*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
16.8% of total food spend is locally sourced (\$19,793,359)	15%	2	✓



1 STANDARD POINT

- 1 standard point for every 15% of local food sourced.

1 EXTRA POINT

- 1 point – LAUSD works with Gold Star Foods to formula whole grain rich breads made with Food Alliance Certified flour from Shepherd's Grains.

KEY SUPPLIERS (over \$10,000 spent)

Level 3 – Medium, within 250 miles (500 miles for meat):

- Tony Roberts Food Products Co. (\$857,215)
- Ardella's Pizza (\$65,821)
- Tapatio Foods LLC (\$64,668)
- Before the Butcher Foods (\$18,840)

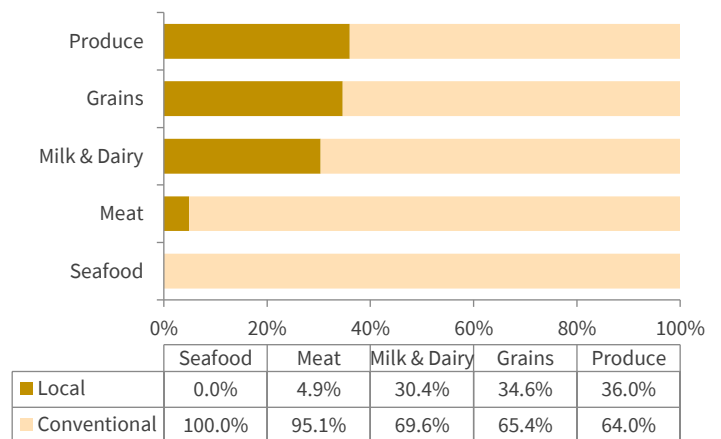
Level 2 – Large, within 250 miles (500 miles for meat):

- La Tapatia Tortilleria Inc. (\$1,069,667)
- Epic Veg Inc. (\$635,496)
- M.C.I. Foods / MCI Foods (\$543,330)
- Felbro Food Products (\$98,568)
- Sun Coast Farms (\$92,899)

Level 1 – Very large, within 250 miles (500 miles for meat):

- Grimmway Farms (\$3,661,456)
- Freund Baking Company (\$2,938,597)
- Goodman Food Products / Don Lee Farms (\$1,625,927)
- Sunwest Fruit Company (\$1,004,897)
- Kingsburg Orchard / Apple Packers (\$687,353)
- Wowbutter Foods / Hilton Whole Grain Millers Ltd (\$357,220)
- Boskovich Farms Inc (\$249,233)
- Field Fresh Foods Inc. (\$199,280)
- Veg-Fresh Farms (\$84,831)
- Snak King (\$75,348)
- Gold Coast Packing Inc. (\$48,057)
- Bee Sweet Citrus (\$22,215)
- Homade Pickle Sales / A-1 Eastern-Homade Pickle Co. (\$12,199)

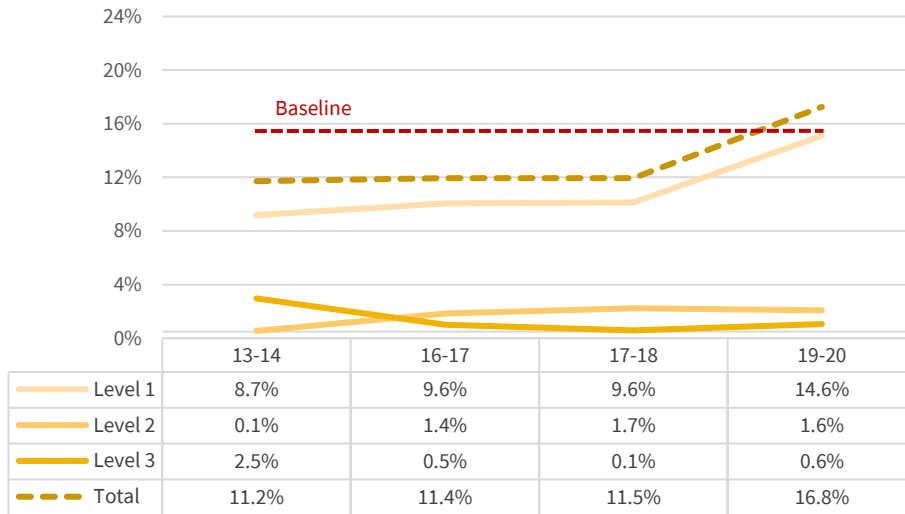
What Percentage of Each Product Category is Local?



LOCAL PURCHASING TRENDS (SY 13-14 to SY 19-20)

The 5-percentage point (pp) increase in local foods is mainly due to increases in local produce from Grimmway Farms and locally processed breads from Freud Baking Company (*weighted).

How Has Local Purchasing Changed?*



	Amount of Local Spend		% per Food Category	
	17-18	19-20	17-18	19-20
Produce	\$3,004,228	\$6,640,233 ↑	17%	36%
Milk & Dairy	\$6,565,104	\$8,038,568 ↑	27%	30%
Meat	\$692,366	\$477,533	4.1%	4.9%
Grains	\$1,608,787	\$2,796,146 ↑	19%	35%
Total Local	\$14,336,703	\$19,793,359 ↑	11.5%	16.8%

Purchasing Changes Contributing to Major Increases

Bread, Grains & Legumes

1) Freud Baking Company (\$2.9m)

Produce

1) Grimmway Farms (+\$3.2m)

2) Sunwest Fruit (+\$939k)

3) Epic Veg (\$635k)

Milk & Dairy

1) Driftwood Dairy (+\$1.6m)

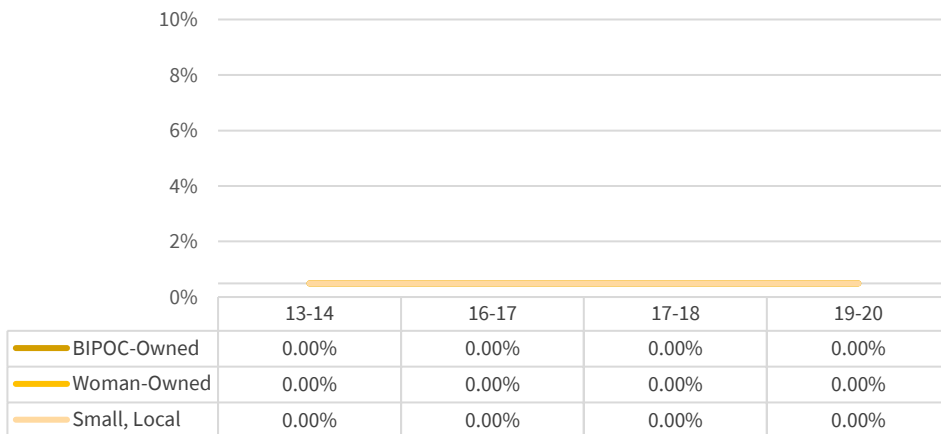
Purchasing Changes Contributing to Major Decreases

Meals

1) MCI Foods (-\$1.2m)

Investment in BIPOC-, woman-, and small, family or cooperatively owned ("Small, Local") farms or ranches remain unchanged. (**not mutually exclusive)

How Has BIPOC-/Woman-Owned and Small, Family-Owned Investment Changed?**



	Amount of Spend		% per Ownership Structure	
	17-18	19-20	17-18	19-20
BIPOC-Owned	\$0	\$0	0%	0%
Woman-Owned	\$0	\$0	0%	0%
Small, Local	\$0	\$0	0%	0%

Purchasing Changes Contributing to Major Increases

None

Purchasing Changes Contributing to Major Decreases

None

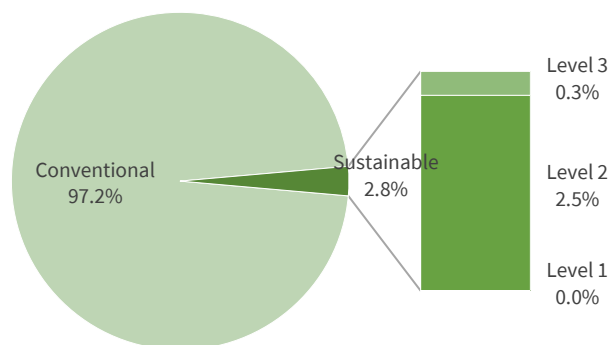
ENVIRONMENTAL SUSTAINABILITY – *Source from producers that employ sustainable production systems*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
2.8% of total food spend is sustainably sourced (\$3,299,324)	15%	2	-

Additional baseline requirements:

1	25% of animal products are raised without routine antibiotic use	-
2	No seafood purchases is rated “Avoid” by Monterey Bay Aquarium’s Seafood Watch Guide	-



0 STANDARD POINTS

2 EXTRA POINTS

- LAUSD participates in a “Meatless Monday” campaign.
- LAUSD serves no bottled water.

KEY SUPPLIERS (over \$10,000 spent)

Level 3 – MSC Certified

- High Liner Foods (\$359,430)

Level 2 – Food Alliance Certified

- Oakhurst Industries / Freud Baking Company (\$2,938,597)

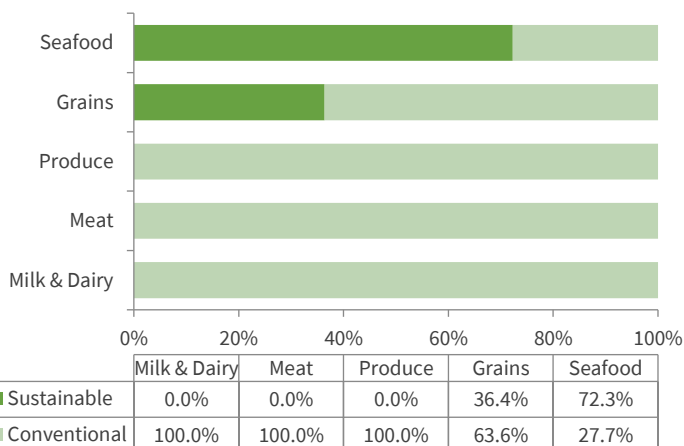
Raised without routine antibiotic use – ABF, NAE, CRAU

- Tyson Foods (\$4,164,105)
- Asian Food Solutions (\$396,958)

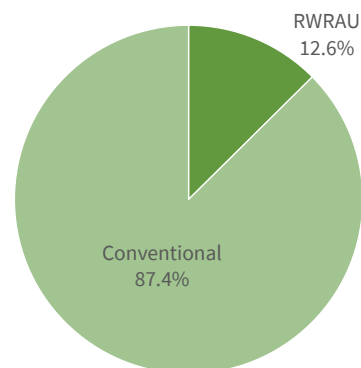
ADDITIONAL BASELINE REQUIREMENTS

- Seafood requirement not yet met.** No seafood purchased should be rated “Avoid” by Monterey Bay Aquarium Seafood Watch.
 - Currently, \$137k or 28% of LAUSD’s seafood purchases (tuna chunk pouches from Starkist) lack sufficient information for verification.
- Non-routine uses of antimicrobial drugs requirement not yet met.** 25% of animal product purchases must be produced with non-routine antimicrobial drug use.
 - Currently, 13% or \$4.6m of LAUSD’s animal products are verified raised without routine antibiotics. LAUSD needs to purchase an additional 12% or \$4.5m to meet this requirement.

What Percentage of Each Product Category is Sustainable?



What Percentage of Animal Product is Raised Without Routine Antibiotic Use?



CARBON AND WATER FOOTPRINT REDUCTION

- LAUSD's carbon and water footprint per meal reduction rate is listed below. To meet baseline, LAUSD will need to reduce carbon and water footprint per meal by 4% from baseline and a) perform **a food waste audit** and b) implement at least **two source reduction strategies**¹⁰ to satisfy additional requirements in the carbon and water footprint reduction pathway.

	17-18 (baseline) ¹¹	19-20 (current)	% Δ
Total Animal Protein Volume (lbs) ¹²	14,897,970 lb	9,979,431 lb	-33%
Total Meals Served	137,560,440	108,600,131	-22%
lbs of CO ₂ /Meal	1.09	0.97	-11%
Gallons of Water/Meal	56.9	51.1	-10%

¹⁰ See Food Loss and Waste Protocol and Appendix B. EPA Food Recovery Hierarchy and Suggested Food Recovery Strategies of the 2017 Good Food Purchasing Standards for guidance.

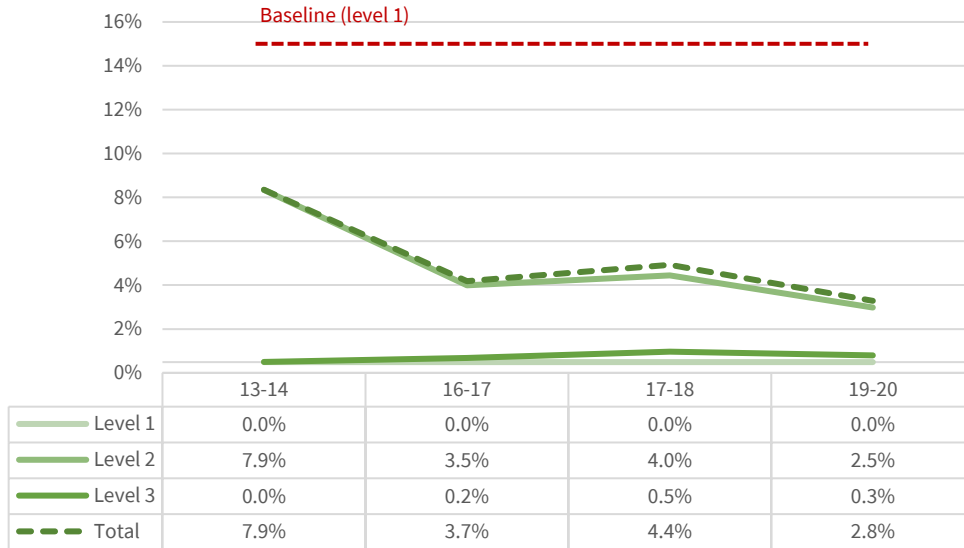
¹¹ The baseline year for the carbon and water footprint metric is the first assessment with complete volume information. School year 2017-2018 is the first year in which LAUSD provided complete volume information for all products.

¹² For multi-ingredient products (e.g., beef sausage breakfast sandwich, turkey and cheese sandwich), volume was weighted at 50% to reflect that volume is not wholly derived from animal product.

SUSTAINABLE PURCHASING TRENDS (SY 13-14 to SY 19-20)

The 1.6-percentage point decrease in sustainable foods is due to decreases in Organic produce from Cuyama Orchards and lower purchases of baked goods made with Food Alliance Certified flour from Shepherd's Grains.

How Has Sustainable Purchasing Changed?



Purchasing Changes Contributing to Major Increases

Seafood

1) High Liner Foods (\$359k)

Purchasing Changes Contributing to Major Decreases

Grains

1) Baked goods made with Shepherd's Grains flour (-\$1.7m)

Produce

1) Cuyama Orchards (-\$499k)

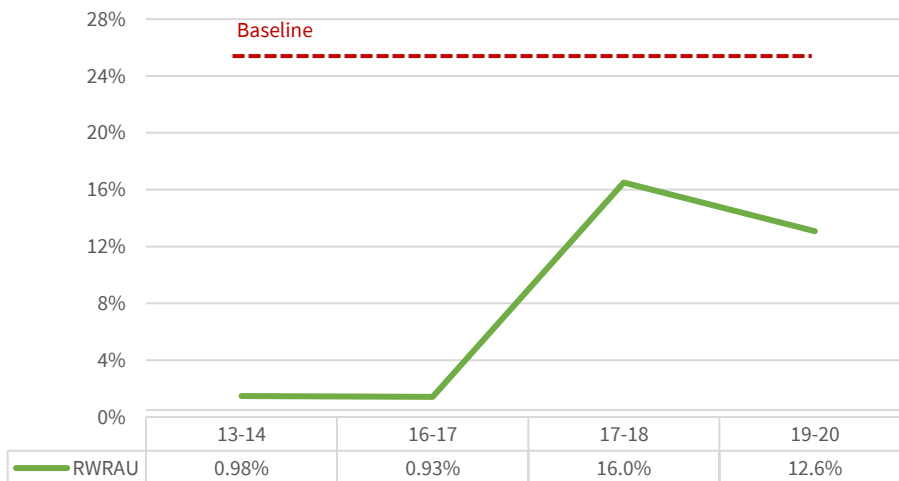
RWRAU

1) Tyson Foods (-\$2.8m)

	Amount of Sustainable Spend		% per Food Category	
	17-18	19-20	17-18	19-20
Produce	\$794,751	\$1,296 ↓	4.4%	0%
Milk & Dairy	\$0	\$0	0%	0%
Seafood	\$47,186	\$359,430 ↑	0%	72%
Meat	\$0	\$0	0%	0%
Grains	\$4,679,156	\$2,938,597 ↓	56%	36%
Total Sustainable	\$5,541,983	\$3,299,324 ↓	4.4%	2.8%

LAUSD's purchases of animal products raised without routine antibiotic use (RWRAU) decreased 3 pp, mainly due to decreased purchases of No Antibiotics Ever (NAE) products from Tyson.

How Has RWRAU Purchasing Changed?



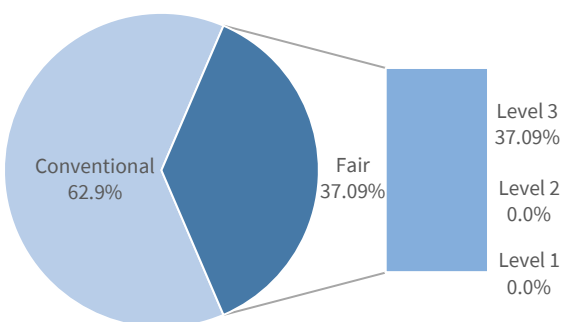
VALUED WORKFORCE – *Provide safe and healthy working conditions and fair compensation to all food chain workers and producers, from production to consumption*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
37.1% of total food spend is fair (\$43,797,588)*	5% ¹³	22	✓

Additional Baseline Requirement:

Take requested steps to outreach vendors with labor law violations	✓
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21 STANDARD POINTS

- 3 standard points for every 5% of food sourced at level 3 fair sources.

1 EXTRA POINT

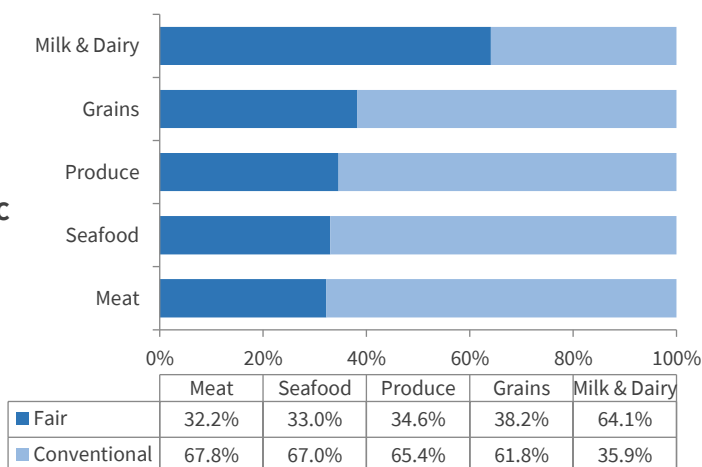
- The city of Los Angeles adopted a living wage law.

KEY SUPPLIERS (over \$1000 spent)¹⁴

Level 3 – Union contract/worker-owned cooperative:¹⁵

- Driftwood Dairy - **El Monte, CA** (\$28,598,273)
- Tyson Foods - **Springdale, AR** (\$5,495,181)
- General Mills - **Minneapolis, MN** (\$1,891,966)
- Kellogg's - **Grand Rapids, MI; Battle Creek, MI; Cary, NC** (\$1,470,352)
- McCain Foods - **Village of Plover, WI** (\$736,026)
- JR Simplot - **Caldwell, ID** (\$676,417)
- Ocean Spray - **Middleborough, MA** (\$664,514)
- Upstate Farms (\$566,685)
- J&J Snack Foods - **Pennsauken, NJ** (\$499,791)
- Kraft Heinz Food Company - **Chicago, IL** (\$314,288)
- Teasdale Quality Foods - **Atwater, CA** (\$243,163)
- Taylor Farms - **Salinas, CA** (\$155,193)
- The JM Smucker Company - **Orrville, OH** (\$98,021)
- T Marzetti Company - **Columbus, OH** (\$93,172)
- Tree Top Inc - **Selah, WA** (\$79,024)
- Darigold - **Seattle, WA** (\$25,266)
- Michael Foods - **Minneapolis, MN** (\$19,098)
- Nestle USA - **Fremont, MI** (\$14,973)

What Percentage of Each Product Category is Fair?*



¹³ 5% at level 3

¹⁴ The dollar amounts under Key Suppliers is the **unweighted** dollar amount spent on each supplier.

¹⁵ The listed companies have multiple locations. Only products that come from unionized manufacturing/processing plants count as Level 3 Valued Workforce.

* This amount is the **weighted** percentage of Fair food purchased at any Level. See Notes on Earning Points for details.

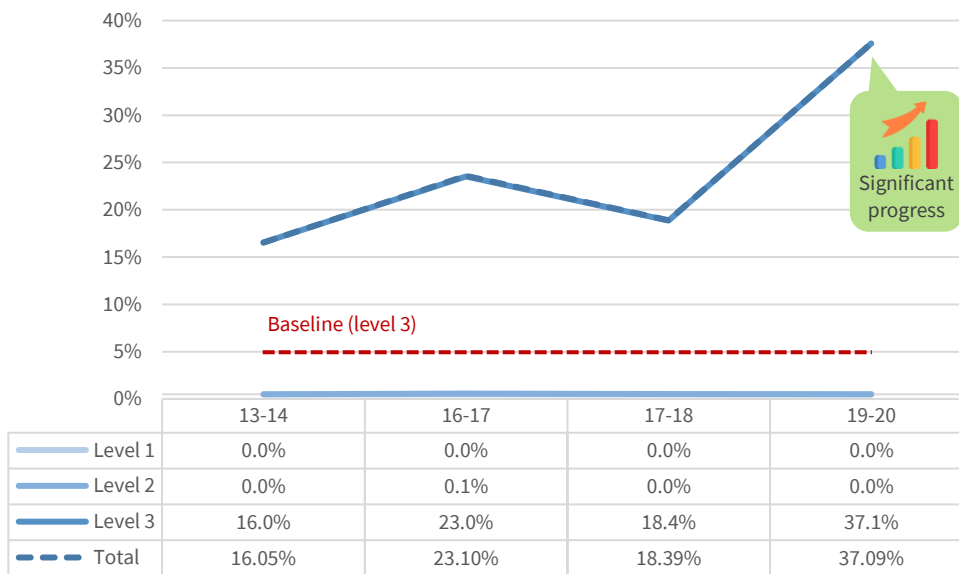
NOTES ON EARNING POINTS

- Greater credit is given for full supply chain participation. This category is calculated using a weighted formula, where an item receives
 - 100% credit if the grower AND processor AND distributor all meet one of the qualifying criteria,
 - 66% credit if two of the three actors meet one of the qualifying criteria,
 - 33% credit if one of the three actors meets one of the qualifying criteria.
- For this report, **products totaling \$131,310,376 had at least one** actor identified as meeting qualifying criteria. **Weighted, \$43,797,588 counted toward the total percentage of fair food.**

FAIR PURCHASING TRENDS (SY 13-14 to SY 19-20)

A 19-percentage point increase in fair food purchasing is due to Gold Star Foods working with the local Teamsters to extend its union contract to include warehouse workers¹⁶ and providing additional production location information for verification in the Program (*weighted).

How Has Fair Purchasing Changed?*



Purchasing Changes Contributing to Major Increases

Overall

An additional \$8m in products qualified for Valued Workforce in SY19-20 with the availability of production location information. Additional production location information allowed more products to be verified for compliance.

Purchasing Changes Contributing to Major Decreases

None

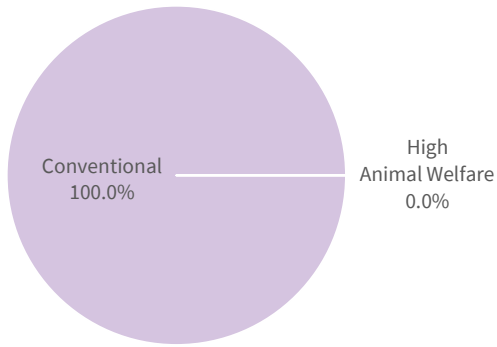
	Amount of Fair Spend		% per Food Category	
	17-18	19-20	17-18	19-20
Produce	\$2,250,019	\$6,381,190 ↑	12%	35%
Milk & Dairy	\$8,557,713	\$16,973,764 ↑	35%	64%
Seafood	\$74,831	\$164,055	11%	33%
Meat	\$843,899	\$3,149,285 ↑	5%	32%
Grains	\$1,325,409	\$3,087,330 ↑	16%	38%
Total Fair	\$23,008,376	\$43,797,588 ↑	18.4%	37.1%

¹⁶ As of school year 2019-2020, both warehouse workers and truck drivers are covered under Gold Star Foods' collective bargaining agreement with the Teamsters. Products purchased through Gold Star Foods are awarded additional credit as a result.

ANIMAL WELFARE – *Provide healthy and humane care for farm animals*

PROGRESS TOWARD BASELINE

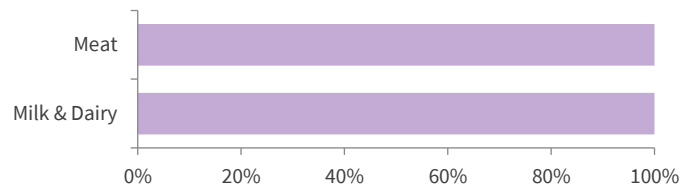
	Baseline Goal	Total Points	Baseline Met
15% reduction in animal protein per meal	15%	1	✓



1 STANDARD POINT

0 EXTRA POINTS

What Percentage of Each Product Category is High Animal Welfare?



	Milk & Dairy	Meat
■ High Animal Welfare	0.0%	0.0%
■ Conventional	100.0%	100.0%

KEY SUPPLIERS (over \$1000 spent)

None identified

ANIMAL PROTEIN REDUCTION

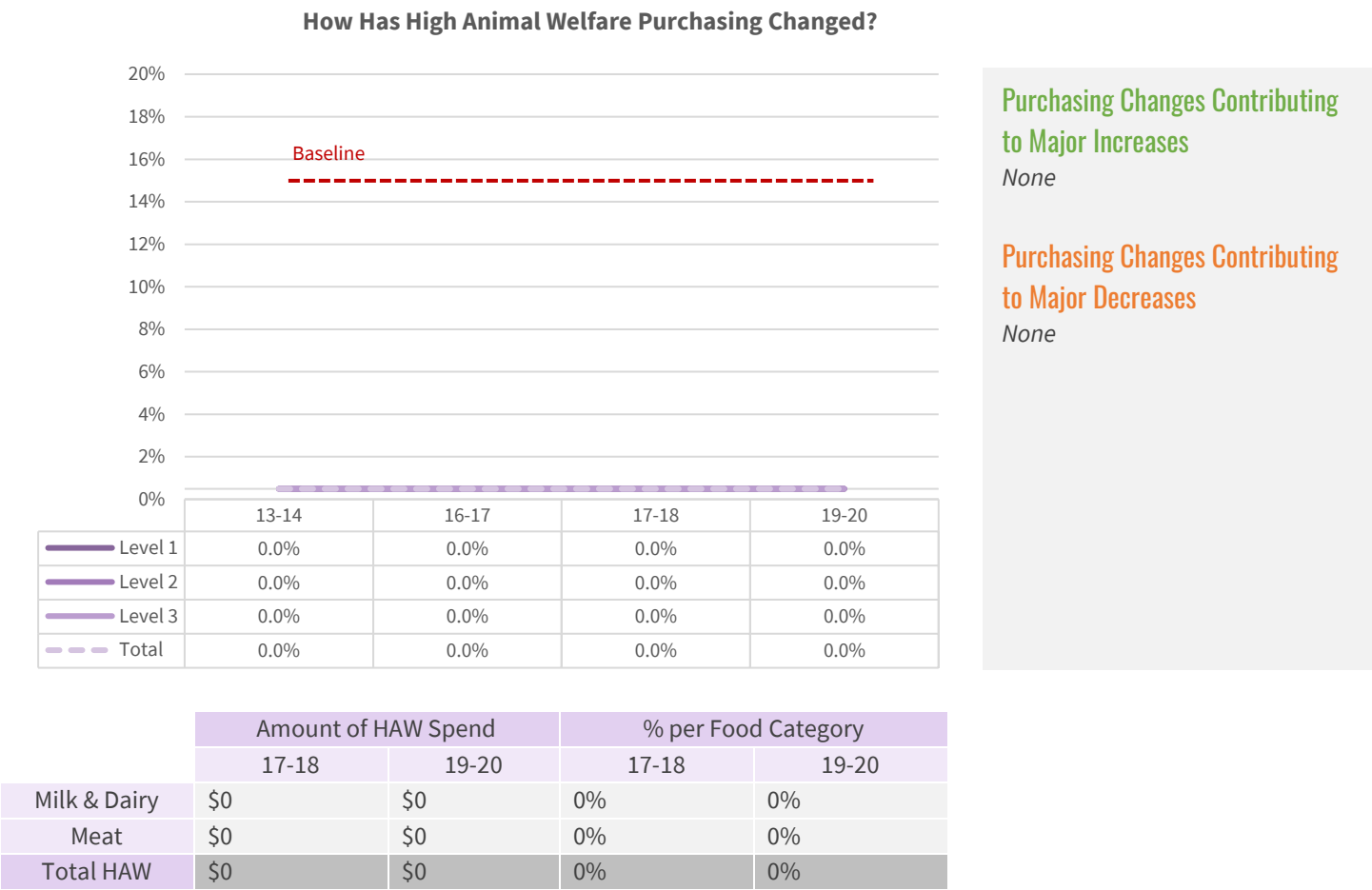
- LAUSD met the baseline in the Animal Welfare value category by reducing animal protein per meal by 15%.

	17-18 (baseline)	19-20 (current)	% Δ
Total Animal Protein Volume (lbs) ¹⁷	14,897,970 lb	9,979,431 lb	-33%
Total Meals Served	137,560,440	108,600,131	-22%
Volume/Meal	0.11	0.09	-15%

¹⁷ For multi-ingredient products (e.g., beef sausage breakfast sandwich, turkey and cheese sandwich), volume was weighted at 50% to reflect that volume is not wholly derived from animal product.

HIGH ANIMAL WELFARE PURCHASING TRENDS (SY 13-14 to SY 19-20)

Purchases of high animal welfare products remain unchanged since prior years.



NUTRITION – *Promote health and well-being by offering generous portions of vegetables, fruits, and whole grains; reducing salt, added sugars, fats and oils; and by eliminating artificial additives.*

PROGRESS TOWARD BASELINE

	Baseline Goal	Total Points	Baseline Met
59% of total applicable checklist items met	51%	3	✓

1 STANDARD POINT

- 1 standard point for meeting 51-64.9% of applicable Nutrition Checklist points

Nutrition Goals	Points Earned	Applicable Points
High Priority (Worth Two Points Per Item Met)		
Healthy Procurement	3	10
Healthy Food Service Environment	5	6
Health Equity	0	2
Priority (Worth One Point Per Item Met)		
Healthy Procurement	4	5
Healthy Food Preparation	2	2
Healthy Food Service Environment	2	2
Total	16	27

2 EXTRA POINTS

- LAUSD adopts one or more portion control strategies.
- LAUSD offers menu items that are culturally appropriate.

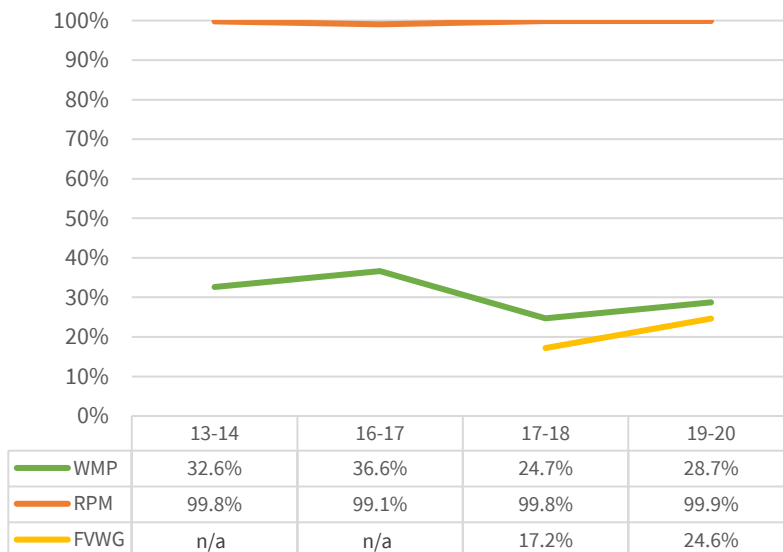
FOOD SERVICE OPERATIONS OVERVIEW

Students Enrolled 483,964	Free and Reduced Lunch Rate 72.4%	Meals Served 108,600,131	Daily Participation Rate TBD
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NUTRITION TRENDS (SY 13-14 to SY 19-20)

Whole and minimally processed food spend increased 4 percentage points from prior decreasing trends but have not yet increased 5% from the baseline year. Fruit, vegetables, and whole grains also increased 7 percentage points.

How has purchasing changed?



Purchasing Goals

Whole/Minimally Processed Foods (WMP):

Increase the spend on whole or minimally processed foods purchased by 5% (to 38%) from baseline year.

Red and Processed Meat (RPM)

If meat is offered, reduce the spend on red and processed meat by 5% (to 95%) from baseline year.

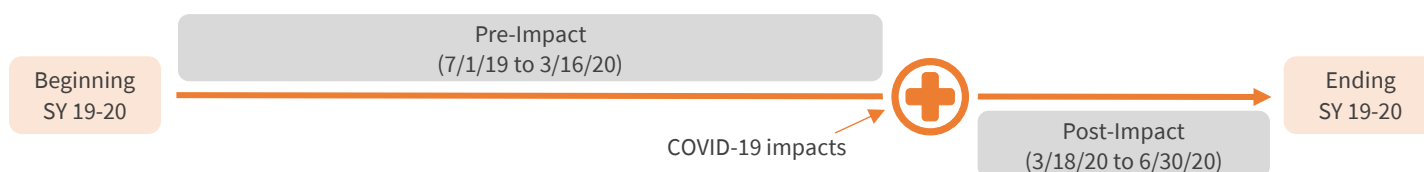
Fruits, Vegetables, and Whole Grains (FVWG)

Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.

COVID-19 Impact Summary

This section summarizes LAUSD's 2019 – 2020 performance in the time preceding March 16th, 2020¹⁸ and in the time following March 18th, 2020. The pre- and post-Impact comparison illustrates the near-term impacts of the pandemic on LAUSD's food procurement based on purchasing data. Future analyses will incorporate qualitative information on operational changes and year-to-year trends to provide a more complete picture of LAUSD's pre-pandemic performance and post-pandemic recovery.

COVID-19 Impact Timeline



Comparison between Pre-Impact, Post-Impact, and Overall Performance

*Overall points for pre- and post-Impact time periods are unofficial and are for illustrative purposes *only*.

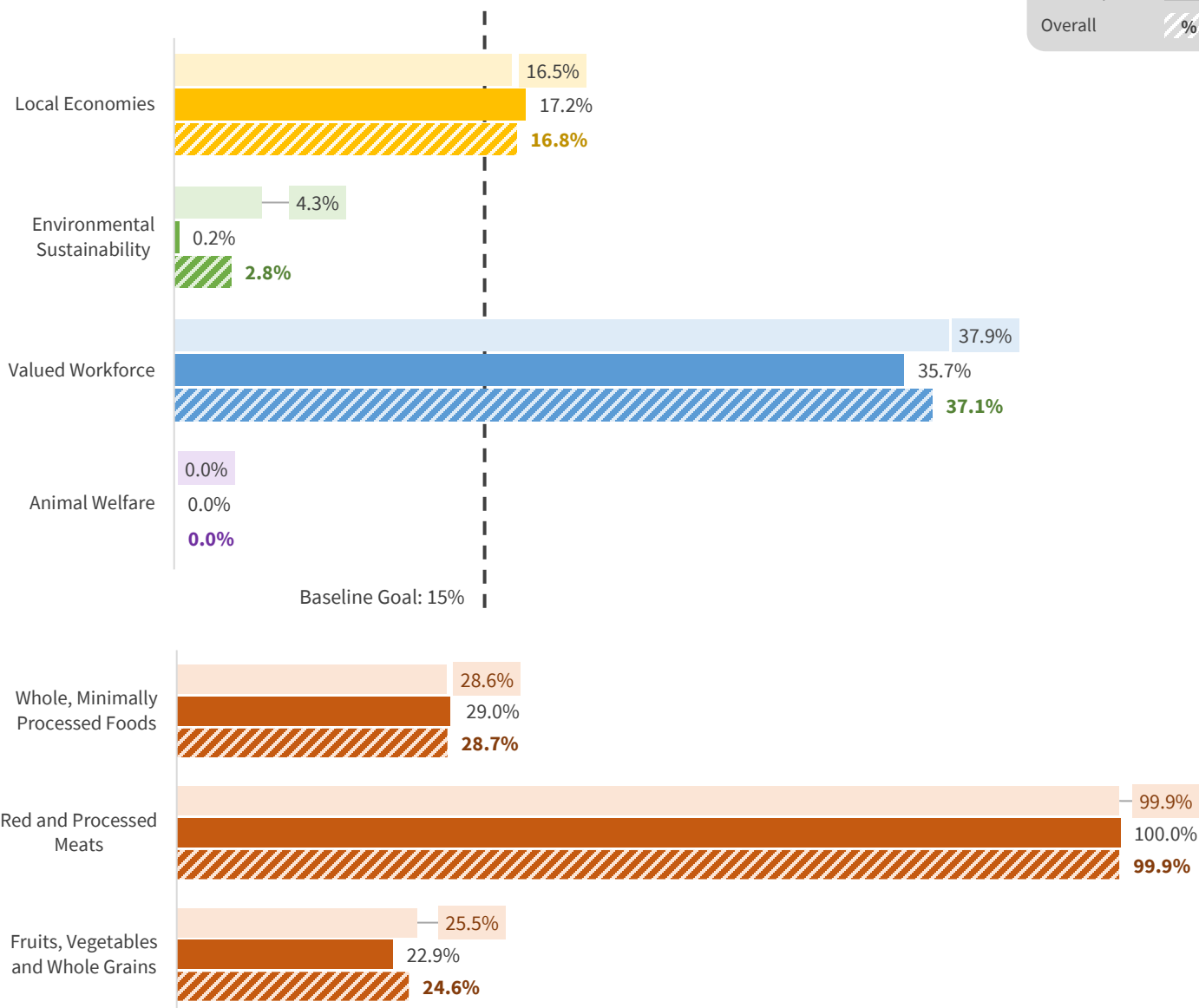
Time Period	Total Food Spend	Total Meals Served ¹⁹	Overall Points	Purchasing Baseline Standards Met
Pre-Impact	\$74,356,429	84,889,504	30	Local Economies, Valued Workforce, Animal Welfare, Nutrition
Post-Impact	\$43,713,033	23,710,627	29	Local Economies, Valued Workforce, Nutrition
Overall (SY 19-20)	\$118,069,461	108,600,131	30	Local Economies, Valued Workforce, Animal Welfare, Nutrition

Summary of Procurement Changes

	Δ Pre- to Post-Impact	Summary of Procurement Changes Leading to Change	Overall
Local Economies	16.5% to 17.2% (+0.7 pp)	Local milk & produce increased as a percentage of total spend from pre- to post-impact (from 5% to 6% and 6% to 9% respectively). Most notable are increases in local purchases from Driftwood Dairy (a 1.5x increase from pre-covid levels) Grimmway Farms (1.9x increase).	16.8%
Environmental Sustainability	4.3% to 0.2% (-4.1 pp)	Purchases of Food Alliance Certified baked goods were significantly reduced post-impact (from \$2.9 million over 8 months to \$249 over 4 months)	2.8%
Valued Workforce	38% to 36% (-2 pp)	Qualifying purchases from Tyson Foods decreased post-covid (from 6% of fair spend pre-impact to 1% of fair spend post-impact)	37%
Animal Welfare	16% to 12% reduction in animal protein per meal (-4 pp)	Significant increases in purchases of cheese and/or products with cheese post-Impact (from 9% of total animal volume to 38% of total animal volume) led to an overall lower reduction in animal protein per meal compared to baseline year levels.	0%
Nutrition	no change	While purchases of whole and minimally processed foods remained constant at 29% pre- to post-impact, red meat increased from 36% to 44% of total meat purchases and healthy beverages decreased from 67% to 57% pre- to post-impact.	59% met

¹⁸ LAUSD identifies March 16th 2020 as when significant COVID-19 related changes occurred.

¹⁹ The number of meals includes the number of breakfasts, lunches, snacks, and supper.



Top 5 Products by Spend (pre/post-impact)

Pre-Impact		Supplier	Total Spend	% Total Pre	LE Score	ES Score	VW Score	AW Score
1	CHOC NONFAT 1/2 PT ECO	Driftwood Dairy	\$6.2M	8.3%			3	
2	1% LOWFAT 1/2 PT ECO	Driftwood Dairy	\$4.6M	6.2%			3	
3	Beef Sausage Breakfast Sandwich on a WG Hawaiian	Integrated Food Services	\$3.5M	4.7%				
4	WG CNN FRNCH TST STCK IW	Michael Foods	\$2.9M	3.9%				
5	COFFEE CAKE IW WG LAR BX	Sterling Foods	\$2.3M	3.1%				

Post-Impact		Supplier	Total Spend	% Total Post	LE Score	ES Score	VW Score	AW Score
1	Beef Sausage Breakfast Sandwich on a WG Hawaiian	Integrated Food Services	\$3.5M	8.0%				
2	CHOC NONFAT 1/2 PT ECO	Driftwood Dairy	\$3.4M	7.8%			3	
3	1% LOWFAT 1/2 PT ECO	Driftwood Dairy	\$3.4M	7.7%			3	
4	Grill Cheese Sandwich on WG, 96/cs, IW	Integrated Food Services	\$2.1M	4.7%				
5	CHOC NONFAT 1/2 PT POUCH	Driftwood Dairy	\$2.1M	4.7%			3	

Appendix

Appendix A. Supply Chain Labor Compliance Report

Los Angeles Unified School District
School Year 2019-2020

Methodology and Criteria

Two Federal databases were referenced to establish a preliminary catalog of labor violations in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹ (<https://www.osha.gov/pls/imis/establishment.html>) and the Department of Labor Data Enforcement Database (<https://enforcedata.dol.gov/views/search.php>).

Using these sources, the Center's staff developed a list of all suppliers with one or both of health and safety or wage and hour violations in the preceding three years. See the tables below for details.

Tables 1 and 2 include a select subset of the full supplier lists in tables 3 and 4. Tables 1 and 2 show only the **top** violators based on the below criteria, while tables 3 and 4 list **all** suppliers within the institution's supply chain with OSHA and WHD violations, respectively (with top violators highlighted in gray). Table 5 shows the list of suppliers within the institution's supply chain with OSHA accident and fatality inspections.

Criteria used to identify top violators were developed in consultation with a committee comprised of an academically affiliated labor institution and government officials. Criteria include:

- Total wage and hour penalties, fines, and back wages paid (See [1] Description of DOL Investigations)
 - If back wages are owed to employees because an investigation finds minimum wage or overtime violations, the Department of Labor will request the employer to pay back wages.
 - Civil money penalties may be assessed for child labor violations and for repeat and/or willful violations of minimum wage or overtime requirements.
- Number of employees paid back wages
 - Refers to the number of employees who were found to be owed back wages as the result of a Department of Labor investigation.
- Number of current violations cited and serious/willful/repeat health and safety violations (See [2] OSHA Definitions)
 - Current violations: Represents the number of violations for which the employer is currently cited. This may differ from the initial violations if settlement or judicial actions resulted in reductions.
 - Serious/willful/repeat violations: Provides an indication of the degree of severity of the hazard found.
- Total health and safety penalties assessed
 - Initial penalty: Represents the amount initially assessed when the citation was first issued to the employer.
 - Current penalty: Represents the amount currently assessed for the violation. This may differ from the Initial Penalty if settlement or judicial actions resulted in reductions.
- Number of accident investigations on site
 - Accidents: Represents the number of accident investigations conducted and reported by OSHA.

[1] [Description of DOL Investigations](#)

[2] [OSHA Definitions](#)

¹ This report reflects information in the DOL OSHA and WHD databases as of January 27, 2020.

The Center recommends that Los Angeles Unified School District communicate with the suppliers identified as the top violators based on the above criteria. Suppliers on which the institution spends more than \$500,000 are in orange and are the highest priority due to high spend with these suppliers. However, the institution may reach out to other top violators due to their relationship with them. Top priorities for outreach based on the criteria and high spend include:

Tyson Foods

Kellogg's

J&J Snack Foods

The Center will provide necessary information and discuss next steps in outreach to suppliers during the follow up meeting.

Table 1. Top OSHA Violators in Los Angeles Unified School District Supply Chain (2018-2021)

See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	LAUSD Spend
Tyson Foods	\$379,669	\$324,893	36	29		2	5		4	\$5,495,181
Kellogg's	\$51,268	\$22,179	6	3			3			\$1,535,824
J&J Snack Foods	\$217,969	\$158,334	7	4		1	2	3		\$627,026

Table 2. Top WHD Violators in Los Angeles Unified School District Supply Chain (2018-2021)

Supplier	Employees Involved	# FLSA Violations [3]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [4]	MSPA Fines/BW Paid	# FMLA Violations [5]	FMLA Fines/BW Paid	H2A Violations [6]	H2A BW Paid	LAUSD Spend
<i>none identified</i>											

[3] Fair Labor Standards Act

[4] Migrant and Seasonal Agricultural Worker Protection Act

[5] Family and Medical Leave Act

[6] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 3. Suppliers in Los Angeles Unified School District Supply Chain with OSHA Violations (2018-2021)

See Table 5. OSHA Accident and Fatality Inspections for details on the provided accidents and fatalities in Tables 1 and 3.

Supplier	Initial Fine	Current Fine	Current Violations	Serious Violations	Willful Violations	Repeat Violations	Other Violations	Accidents*	Fatalities*	LAUSD Spend
Driftwood Dairy	\$13,500	\$13,500	3	1			2	3		\$28,598,273
Tyson Foods	\$379,669	\$324,893	36	29			2	5	4	\$5,495,181
Evans Fruit Company	\$42,120	\$33,320	9	2			5	2	1	\$3,868,417
General Mills	\$11,982	\$7,950	4	4						\$3,678,330
Grimmway Farms	\$11,700	\$11,700	2	2					2	\$3,661,456
Michael Foods	\$7,000	\$0	1	1						\$3,638,547
Five Star Gourmet Foods	\$635	\$635	1					1		\$2,398,654
Jennie-O Turkey	\$15,010	\$13,260	3	3						\$2,292,586
Kellogg's	\$51,268	\$22,179	6	3				3		\$1,535,824
Hormel Foods	\$9,462	\$7,891	4	2				2		\$1,106,101
ConAgra Brands / ConAgra Foods /	\$45,275	\$25,943	13	8				5		\$820,485
JR Simplot	\$22,334	\$15,867	7	6				1		\$676,417
J&J Snack Foods	\$217,969	\$158,334	7	4			1	2	3	\$627,026
Produce	\$2,400	\$2,400	3					3	3	\$613,650
National Food Group			4					4		\$575,924
Cooperative Inc.	\$11,282	\$4,083	4	2				2		\$566,685
Country Pure Foods	\$12,787	\$4,000	5	5						\$544,040
Kraft Heinz Food Company	\$66,986	\$35,059	13	6				7	5	\$337,848
The JM Smucker Company	\$11,520	\$11,520	7	2				5		\$333,117
Harvest Hill Beverage Company	\$11,086	\$6,652	1	1						\$321,881
SunOpta	\$32,450	\$23,450	5	4				1	2	\$260,475
Boskovich Farms Inc	\$750	\$750	1					1		\$249,233
Teasdale Quality Foods	\$5,195	\$5,195	6	1				5		\$243,163
The Campbell Soup Company	\$20,260	\$11,880	2	2					1	\$218,006
Bush Brothers & Co	\$8,175	\$8,175	3	2				1	3	\$202,808
Taylor Farms	\$104,585	\$31,235	14	1				13	2	\$155,193
Farms	\$9,850	\$9,850	2	1				1		\$141,198
Operating	\$4,240	\$0	1	1						\$136,352
Ken's Foods Inc.	\$3,038	\$1,803	1	1						\$133,910
T Marzetti Company			2					2		\$121,857

Brothers Desserts	\$19,000	\$19,000	2	1		1	2		\$114,913
Nestle Waters North America	\$46,939	\$18,425	3	2		1	2		\$101,554
Tree Top Inc	\$26,400	\$26,400	21	14		7			\$79,024
Snak King	\$95,283	\$40,065	11	9		2			\$75,348
Sara Lee Frozen Bakery	\$16,600	\$8,300	4	4					\$74,236
Mars Inc / Mars Food	\$62,512	\$50,578	5	3		2			\$68,465
Hershey Chocolate USA	\$25,452	\$17,816	2	1		1			\$65,736
Dr Pepper Snapple Group			6			6			\$25,722
Darigold Inc.	\$1,300	\$1,300	5	3	1	1			\$25,266
Company / CG Roxane LLC	\$18,420	\$18,000	2	1		1	2		\$21,907
Nestle USA	\$53,000	\$48,500	8	6		2	5		\$20,396
Abbott Nutrition / Laboratories	\$12,600	\$0	2	2					\$5,246
The Hain Celestial Group	\$64,788	\$51,852	7	6		1			\$4,089
Del Monte Foods	\$186,101	\$186,101	8	3	4	1			\$3,889
Post Consumer Brands	\$35,000	\$7,000	1	1					\$3,281
Walker Foods Inc.	\$24,795	\$24,795	10	2		8	10		\$3,094
Romero's Food Products	\$38,258	\$26,598	5	2		3	5		\$1,943
B&G Foods Inc.	\$56,085	\$36,145	9	9			1		\$1,739
Baloian Farms Inc	\$1,200	\$1,200	2			2			\$1,517
Kern Ridge Growers, LLC	\$77,735	\$77,735	5	5			2		\$1,100
Cargill	\$52,445	\$36,868	6	4		2			\$603
Saputo Cheese	\$57,321	\$25,199	9	3		6			\$565
Land O Lakes	\$300	\$300	1			1			\$380
Duda Farms	\$95,472	\$95,472	15	12		3			\$234
Tanimura and Antle	\$18,450	\$18,450	2	1		1	2		\$224
Dole Fresh Vegetables and Fruits	\$32,885	\$31,085	6	2		4	6		\$23
Grand Total	\$2,250,869	\$1,658,708	327	190	0	13	56	12	\$64,253,129

Table 4. Suppliers in Los Angeles Unified School District Supply Chain with WHD Violations (2018-2021)

Supplier	Employees Involved	# FLSA Violations [7]	FLSA Fines/BW Paid	FLSA Repeat Violator?	# MSPA Violations [8]	MSPA Fines/BW Paid	# FMLA Violations [9]	FMLA Fines/BW Paid	H2A Violations [10]	H2A BW Paid	LAUSD Spend
Tyson Foods							1				\$5,495,181
Hormel Foods							4				\$1,106,101
Sunwest Fruit Company		1			3						\$1,004,897
Darigold Inc.	1						2	\$1,153			\$25,266
Del Monte Foods	1	1	\$54								\$3,889
Fowler Packing Company		1			3						\$1,052
Cargill							2				\$603
Grand Total	2	3	\$54	0	6	\$0	9	\$1,153	0	0	\$7,636,989

[7] Fair Labor Standards Act

[8] Migrant and Seasonal Agricultural Worker Protection Act

[9] Family and Medical Leave Act

[10] Temporary Agricultural Employment of Foreign Workers, Section 218 of the Immigration and Nationality Act

Table 5. Suppliers within Los Angeles Unified School District with OSHA Accident and Fatality Inspections

Supplier	Accident Inspections [12]	Fatality Inspections [13]	Accident Investigation Summary [14]
B&G Foods Inc.	1		No Description
Brothers Desserts	2		Employee Amputates Finger While Cleaning Mini Cone Machine
Bush Brothers & Co		3	Employee Is Killed When Crushed Between A Machinery Frame And Forklift
Crystal Geyser Alpine Water Company / CG Roxane LLC	2		Employee Slips, Falls, And Fractures Leg While Cleaning Fillers; Employee'S Finger Is Amputated When Caught In Unguarded Chain
Dole Fresh Vegetables and Fruits	6		Employee Is Pinned By Potable Conveyor And Is Killed; Employee Partially Amputates Two Fingers While Cleaning Q-Cutter
Driftwood Dairy	3		Employee Amputates Finger In Labeling Machine
Evans Fruit Company	1		Employee Is Crushed When Caught In Tractor Roll-Over And Is Killed
Grimmway Farms	2		No Description
J&J Snack Foods	3		Employee Amputates Finger Tip When Caught In Nip Point; Employee'S Finger Is Amputated In Hopper
Kern Ridge Growers, LLC	2		Employee Amputates Finger While Cleaning Carrot Cutter
Kraft Heinz Food Company	5	2	Employee Crushes Finger Between Forklift And Bollard; Employee Partially Amputates Finger And Fingernail When Caught in Mesh; Employee Trips And Falls Over Small Cans And Fractures Hip; Employee Fractures Finger While Using Lathe; Employee Is Scalded By Sudden Steam Release And Is Hospitalized
Nestle USA	5		Employee Is Struck By Falling Pallet Jack, Falls, And Incurs; Employee Amputates Two Fingers In Meat Mixer; Two Employees Are Struck By Heavy Pasta Machinery When It Tipped
Nestle Waters North America	2		Employee Amputates Thumb While Cleaning Running Lathe Shaft
Ready Pac Foods	3		No Description
Romero's Food Products	5		Employee Is Clearing Dough From Mixer Port And Amputates Finger
SunOpta	2		No Description
Tanimura and Antle	2		No Description
Taylor Farms		2	Employee Catches Hand Between Mixer And Blades, Sustains Nerve & Ligament Damage; Employee'S Leg Comes Into Contact With Auger In Gondola; Employee Amputates Finger While Cleaning Mixer; Employee Is Crushed By Trailer In Reverse And Is Killed ; Employee Is Struck By Falling Battery On Foot And Amputates; Employee Is Injured When Run Over Bv Forklift
The Campbell Soup Company		1	Employee Incurs Face Injuries When Struck By Palletizer Elevator; Employee Is Crushed And Killed While Emptying Hopper

Tyson Foods	4	Employee Is Killed By Suffocation When Harness Catches In Co; Employee Is Burned By Hot Fluids From Chicken Mill Process; Employee Is Crushed When Caught Between Pallet And Beam And; Employee'S Left Index Finger Is Partially Amputated In Combo; Employee Amputates Three Fingers While Pulling Chicken From; Employee Injures Head When Struck By Broken Support Leg Whil; Employee Amputates Finger When Places Hand In The Gizzard Ro; Employee Amputates Finger After Use Of Air Gun Nozzle Malfun; Employee Is Exposed To Carbon Monoxide From Leaking Pipe; Employee Burns His Neck And Arm When Splashed By Heated Wate; Employee Sustains Fingertip Amputation While Setting Up Belt; Employee Crushes Hand When Caught Between Forklift And Stora; Employee Burns Face And Head When Caught By Fire Ball From R; Employee Amputates Finger In Auger; Employees Is Injured By Ammonia Exposure From Broken Line; Employee Crushes Foot While Driving Forklift And Later Requi; Employee Catches Finger In Deboning Machine And Degloves Rin; Employee Catches Arm In Trolley While Trying To Free It And; Employee Sustains Amputation Of Finger From Motor Blades; Employee'S Arm Is Fractured By Silo Sweep Arm And Auger; Employee Sustains Amputation Of Fingertip While Using Multi-; Employee Is Pinned By Forklift Against Metal Storage Rack An; Employee Catches Finger In Mesh Conveyor Belt And Amputates; Employee'S Shoulder Is Injured When Pinned By Forklift
Walker Foods Inc.	10	Employee Fractures Arm In Fall From Catwalk

[12] The number of accidents are based on the number of inspections categorized as accidents.

[13] The number of fatalities are based on the number of inspections categorized as fatality/catastrophe.

[14] Accident investigation descriptions come from all inspections types such as complaint, referral, accident, and fatality/catastrophe.

Appendix B. Supply Chain Labor COVID-19 Report

Los Angeles Unified School District

School Year 2019-2020

Due to the increased risk of workplace-related illness and death presented by the COVID-19 pandemic, the Center for Good Food Purchasing has supplemented the standard supply chain compliance analysis report (Appendix A) with this COVID-related labor report. This report incorporates data collected from the Department of Labor and from the Food and Environment Reporting Network (FERN) to provide additional insights on workplace conditions.

Methodology

Three sources were referenced to establish a preliminary catalog of coronavirus-related citations, cases and deaths, and complaints in the Good Food Purchasing Program participants' supply chains: the OSHA IMIS database¹, FERN's COVID-19 outbreak map², and OSHA COVID-19 complaint data³, respectively.

Table 1 shows the citations issued by OSHA to suppliers within the institution's supply chain. Table 2 shows confirmed COVID-19 cases and deaths, as reported by FERN for **high spend suppliers**⁴. Table 3 shows closed OSHA complaints at **high spend suppliers**.

The Center for Good Food Purchasing is providing the following list as top suppliers with COVID-related citations, cases, and/or complaints. While not required for the Valued Workforce baseline requirements, the Center encourages COVID-focused outreach to additional companies listed below as well as those identified in Appendix A.

AdvancePierre

ConAgra Brands

Global Food Solutions

Grimmway Farms

Hormel Foods

Integrated Food Services

J&J Snack Foods (included in Appendix A recommended outreach)

JR Simplot

McCain Foods

MCI Foods

Sunwest Fruit Company

Tyson Foods (included in Appendix A recommended outreach)

[\[1\] OSHA IMIS database](#)

[\[2\] Data used by FERN is "primarily collected from news reports, state health authorities and, on occasion, from companies with outbreaks."](#)

[\[3\] OSHA COVID-19 complaint data](#)

[4] High spend suppliers are those from which the institutions spends more than \$500,000.

Table 1. Suppliers in Los Angeles Unified School District's Supply Chain with OSHA Coronavirus-Related Issued Citations*

Supplier	Plant Location	Date of Issuance	Penalty	Citation Type(s)	Cases - Employees	Hospitalizations	Deaths	LAUSD Spend
ConAgra Brands	Marshall, MO	10/9/2020	\$2,121	Other	NR	NR	NR	\$820,485
AdvancePierre	Portland, ME	11/12/2020	\$1,928	Other	TBD	TBD	TBD	\$14,521

*NR: information not reported; TBD: case open or under contest

Table 2. High Spend Suppliers in Los Angeles Unified School District's Supply Chain with Coronavirus Cases and Deaths**

Supplier	Plant Location	Total Cases	Total Deaths	LAUSD Spend
Integrated Food Services	Gardena, CA	38	-	\$18,807,231
Tyson Foods	Multiple	12,536	40	\$5,495,181
Grimmway Farms	Pasco, WA	10	-	\$3,661,456
Hormel Foods	Multiple	323	1	\$1,106,101
Sunwest Fruit Company	Parlier, CA	2	-	\$1,004,897
ConAgra Brands	Multiple	675	-	\$820,485
McCain Foods	Multiple	75	1	\$736,026
JR Simplot	Multiple	187	-	\$676,417
J&J Snack Foods	Multiple	57	-	\$627,026
MCI Foods	Santa Fe Springs, CA	18	-	\$543,330
Global Food Solutions	Clinton, AR	8	-	\$540,310

* As reported by OSHA at time of citation.

** As of 6/15/2021

Table 3a. Summary of High Spend Suppliers within Los Angeles Unified School District Supply Chain with Closed Coronavirus-Related Complaints*

Supplier Name	No of Complaints	Employees Exposed	LAUSD Spend
Tyson Foods	43	8,479	\$5,495,181
General Mills	3	250	\$3,678,330
Jennie-O Turkey	2	-	\$2,292,586
Kellogg's	5	103	\$1,535,824
Hormel Foods	4	1	\$1,106,101
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	6	170	\$820,485
J&J Snack Foods	1	10	\$627,026

Table 3b. High Spend Suppliers within Los Angeles Unified School District Supply Chain with Closed Coronavirus-Related Complaints*

Supplier Name	Location	Receipt Date	Emp Exposed	Hazard Description
Tyson Foods	Wilkesboro, NC	11/2/2020		Due to the increasing number of cases of COVID-19 virus among members of the workforce, it appears that employees are exposed to the virus in the workplace, which could be due to: 1. Social distancing, whereby employees stay 6 feet apart, is not being practiced/facilitated; 2. Employees are supposed to wear face shields if they are not stationary, but many do not.
Tyson Foods	Newbern, TN	10/26/2020		There are over 50 cases of COVID-19 in the workplace and the employer fails to take measures to protect workers. If a family member tests positive, the employer requires the employee to come to work.

Tyson Foods	Temperanceville, VA	9/1/2020	<p>Tyson's has made some improvements, but things are still not being managed correctly. The last we heard there were 10 positive cases from day shift, but they are trying to keep it a secret. We haven't been told anything about what they've determined the risk level to be. They haven't talked to us at all about anything like how to monitor for symptoms. I'm unaware of any notifications being given to possible exposed employees - for reference, there are two shifts, and anyone on the same shift as a sick employee would be potentially exposed. I'm unaware of any policies in place for employees returning to work. There are plastic shields in lunchroom at the tables, but in line to get food there is no social distancing, and no markers to show what would be 6 feet apart, nor are there signs about social distancing/safety when you enter the cafeteria. There is no way for the person to clean the table after they are done eating, but someone periodically cleans (it is definitely not after each person, but I'm not sure how frequently it happens). I'm unaware if they are cleaning at all after someone is found to have COVID, but they are definitely not doing a 24 hour waiting period. It is unclear how often commonly touched surfaces are cleaned. There is no access to hand sanitizer or soap unless you leave your work position or go to the bathroom, but you need someone to come fill in your spot to do that, so it is not easy. There is no prescreening prior to entry (they only give you hand sanitizer). They are staggering entry times but not work time; we still work the same shifts together. I have not heard anything about an infectious disease response plan being created. There has been no mention yet of training.</p>
Tyson Foods	Indianapolis, IN	8/21/2020	<p>Employer not enforcing social distancing. Employer not mandating masks to be worn. Employer not notifying employees when co-worker tests positive for Covid-19. Employer not disinfecting/deep cleaning workplace. Employer not implementing self quarantine policy.</p>

Tyson Foods	Indianapolis, IN	8/12/2020		There are employees who have been off work sick. Employees are not being informed of potential exposure to COVID-19. They are not enforcing social distancing. Employees get close to each other while working and are gathered for meetings outside. The employees are talking to one another without face masks on inside the facility.
Tyson Foods	Dexter, MO	7/20/2020	100	We have 6 cases of Covid 19 in our facility. They are making the employees work. Some are not complying to wearing a mask. HR is not taking this matter seriously. HR have been knowing since JULY the 2 and the employees just found out last week. It's in the leg quarter dept on 1st shift it's spreading to debone and Elvis dept
Tyson Foods	Sedalia, MO	7/20/2020	1000	1) Face masks worn multiple days inside and outside of plant. Employees enter and leave the site using the same mask. 2) No inspection, fit test or sanitizing of PPE. 3) No N95 masks available. 4) Not alternating staff or shifts. instead there is overlap of shifts. 5) No isolation of teammates awaiting test results for covid 19.
Tyson Foods	Macon, GA	7/9/2020	300	The employer does not maintain an Infectious Disease Preparedness and Prevention Program for Covid-19. Upon knowledge of positive cases, the employer did not check and quarantine exposed employees. Safe distance is not observed. Sanitation is deficient.

Tyson Foods	Monroe, NC	7/1/2020		<p>1. The employer had reinstituted the point system for absences. Employees feel that they are being forced to work, even when they feel sick, due to getting points if they call out of work. 2. The employer is only checking temperatures of employees prior to work and not asking the other screening questions for signs and symptoms. The individuals taking the temperatures are not medical professionals and are not paying attention or taking action if the temperature check is high. 3. The employer is not notifying employees of positive COVID-19 cases in their work areas. Employees only notice and become concerned when other employees are out of work for a while. Recently, some employees passed the temperature check and had no symptoms and later felt bad and were tested positive for COVID. They could have been in close contact with other employees and they were not notified. More and more employees are getting the virus and employees are not being tested or notified.</p>
Tyson Foods	Noel, MO	6/1/2020	1	Reported Covid-19 outbreak in the facility
Tyson Foods	Enid, OK	6/1/2020	55	<p>On May 30, 2020, the employees received a letter from management saying that there was an employee in the plants infected with Covid-19 and asked the employees to go home to quarantine for two weeks. Two hours later of the same day the employees got called back to work. The employees had concern of infection of Covid-19.</p>
Tyson Foods	Tarboro, NC	5/29/2020		The facility has experienced 16 COVID-19 cases, however the employer has not done anything about it.
Tyson Foods	Monroe, NC	5/22/2020		The employer is not practicing social distancing inside the facility and there are hundreds of COVID-19 cases. The employees are still working in the plant.
Tyson Foods	Monroe, NC	5/22/2020		The employer is not practicing the 6 feet apart social distancing rule. The work area is not cleaned or sanitized and management will not provide cleaning supplies.
Tyson Foods	Logansport, IN	5/18/2020		They did not send employees home when they were sick. Some employees had fevers and high temperatures that supposedly were infected were still working. This exposed other employees who also got sick. They were not cleaning or providing PPE to employees previously, they are providing this now.

Tyson Foods	Wilkesboro, NC	5/11/2020		Workers are not maintaining social distancing of six feet while processing chickens.
Tyson Foods	Lexington, NE	5/8/2020	500	Employees are exposed to Covid-19 at the start and end of their shift when the locker rooms are filled to capacity with no ability to social distance.
Tyson Foods	Amarillo, TX	4/29/2020	20	1. The employer has not implemented good infection control housekeeping practices of regularly cleaning and disinfecting surfaces, equipment, and other elements of the work environment. 2. The employer has not implemented social distancing for infection control.
Tyson Foods	Logansport, IN	4/27/2020		1. Employer not enforcing social distancing 2. Coworker has tested positive for COVID-19 and continues to report to work 3. Family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work 4. Employer not disinfecting/deep cleaning work place
Tyson Foods	Noel, MO	4/27/2020	1500	1) No social distancing when entering the plant have to stand in line elbow to elbow waiting for Covid-19 screening, and PPE issuance. Also close to others when working on the line. 2) No access to or ability to get water, it is costly to buy a bottle from vending machine. 3) People throwing up in the drains and will continue working.
Tyson Foods	Logansport, IN	4/27/2020		Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work
Tyson Foods	Logansport, IN	4/21/2020		1. Employer not enforcing social distancing. 2. Co-worker tested positive to COVID-19 and reports to work
Tyson Foods	Wallula, WA	4/21/2020		Tyson is not adhering to the guidelines provided by the WWCDCH. Workers are being told to wear one-time-use masks for extended periods, dividers have not been put in place as of Friday, sick workers are getting past the temperature checks, and convergence areas including the cafeteria, locker and break rooms continue to experience dense traffic. Another dimension here is carpooling: many of the workers travel to work together and can transmit the virus that way. Finally, we are hearing that Tyson has not been forthright about the degree of the virus's spread among workers -- they've had to hear it from local news.

Tyson Foods	Logansport, IN	4/20/2020		They have ignored guidelines and regulations that were set for covid 19 pandemic. They have not informed any employees that there are more than 35 confirmed cases in this plant.
Tyson Foods	Waterloo, IA	4/20/2020		April 20, 2020 Health: 1. Employees are exposed to COVID-19 hazards. The Centers for Disease Control and Prevention guidelines are not being implemented. 2. Personal protective equipment is not available to employees. 3. Employees are reporting to work when they are ill. COVID-19 hazards are not effectively communicated to non-English speaking employees. 4. Employees' temperature checks are inaccurate. 5. Common areas are disinfected infrequently. Location: Production areas, break rooms, locker rooms
Tyson Foods	Emporia, KS	4/20/2020	1250	<p>APPROVED TEXT: Employees are not protected from health hazards associated with the Coronavirus Disease 2019 (COVID-19). Employees are exposed in that the employer has not implemented all feasible engineering and administrative controls as outlined in the Centers for Disease Control and Prevention (CDC) guidelines, www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html, and OSHA's publication #3990-03 2020, Guidance on Preparing Workplaces for COVID-19, www.osha.gov/Publications/OSHA3990.pdf. Section 5(a)(1) of the OSH Act. Hazard Description: -----</p> <p>-- Tyson Fresh Meats Inc, has had several confirmed cases of COVID-19. The facility has continued to operate while aware of these cases, continuously putting the lives of their employees and the community at risk. It is unsure whether Tyson is reporting new cases of COVID-19 or not, as it seems that everyday a new employee is sick. People that have come in contact with said sick people have not been quarantining as required by the CDC. Tyson Fresh Meats is a large facility where several people gather on a daily basis, which allows for the virus to spread. Tyson is actively endangering the lives of the community by staying open. -----</p> <p>----- Hazard Location: -----</p> <p>----- Lunch room, locker room, work floor.</p>

Tyson Foods	Logansport, IN	4/20/2020		Employer not enforcing social distancing Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work Employer not providing PPE such as gloves, masks, face shields, etc.
Tyson Foods	Logansport, IN	4/20/2020		They have ignored guidelines and regulations that were set for covid 19 pandemic. Not once did they bother to inform any employees that there are more than 35 confirmed cases in this plant. They continued to make everyone work even though they knew more and more people were testing positive for the virus. ADDITIONAL INFORMATION PROVIDED: (4/9/20) Employer not disinfecting/deep cleaning work place. Employer not providing PPE such as gloves, masks, face shields, etc. Not letting employees know when someone has tested positive. Not providing essential sanitizing and this is a meat packing company.
Tyson Foods	Temperanceville, VA	4/20/2020	2	The employer is not implementing precautions to protect employees from contracting and spreading the Coronavirus (COVID-19) in the workplace in that, 1. Employees are not permitted to use indoor restrooms and must use portable toilets located outside which do not have hand washing facilities. Employees must enter the building and touch multiple surfaces before they can wash their hands. Three employees have tested positive for COVID-19. 2. Employees are not provided hand sanitizer. 3. Social distancing is not being practiced or enforced.
Tyson Foods	Logansport, IN	4/19/2020		There are so many positive COVID-19 cases. An employee was tested positive, and there are 3 people that ride with the employee and are now showing symptoms. The employer refused to tell the employees that the employee was tested positive. The employees are being threatened with their jobs. They are having their temperatures checked, but still have them go in after it beeps.
Tyson Foods	Logansport, IN	4/18/2020		Employer not enforcing social distancing Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work Failure to report, respond and mitigate the spread of covid-19. Covering up infections, and threatening people who report.

Tyson Foods	Logansport, IN	4/18/2020		Employer not enforcing social distancing. Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work.
Tyson Foods	Albertville, AL	4/14/2020	500	Employees have tested positive for the COVID-19 virus and adequate measures have not been taken to protect employees such as face masks not being provided and social distancing not enforced.
Tyson Foods	Perry, IA	4/11/2020	1300	April 14, 2020 Health: 1. Employees are exposed to COVID-19 as 1300 employees are elbow to elbow. The employer is not following social distancing guidelines. This includes production floor in all areas and cafeteria.
Tyson Foods	Logansport, IN	4/9/2020		Employer not disinfecting/deep cleaning work place Employer not providing PPE such as gloves, masks, face shields, Other Not letting employees know when someone has tested positive. Not providing essential sanitizing and this is a meat packing company.
Tyson Foods	Logansport, IN	4/9/2020		Employer not enforcing social distancing Employer not providing PPE such as gloves, masks, face shields, etc. Other They have already have employees get COVID-19. They have over 1,000 employees and three 8 hours shifts. The locker rooms are always packed. They are not able to provide masks. They need N95s, not just cloth masks. They are working less than 6 feet apart on each assembly line.
Tyson Foods	Logansport, IN	4/8/2020		Concerns related to the coronavirus. There are too many people per shift in close quarters. All areas are packed. Skeptical of the temperature checking machine. Masks are required, but not provided. There have been three cases in the workplace, and more at other locations in the company. ADDITIONAL INFORMATION PROVIDED: Employer not enforcing social distancing Employer not providing PPE such as gloves, masks, face shields, etc. They have already have employees get COVID-19. They have over 1,000 employees and three 8 hours shifts. The locker rooms are always packed. They are not able to provide masks. They need N95s, not just cloth masks. They are working less than 6 feet apart on each assembly line.

Tyson Foods	Gadsden, AL	4/8/2020	100	1. A supervisor was confirmed as positive for the COVID-19 virus as of 04/06/2020 and no measures have been taken by the employer such as sanitizing the work area and removing employees from the work area.
Tyson Foods	Vienna, GA	4/7/2020	1400	1. The employer is not implementing the Centers for Disease Control and Prevention (CDC) guidelines as they relate to the Coronavirus Disease (COVID-19) into the workplace to include elements such as, but not limited to regularly cleaning/disinfecting work areas during each shift and practicing social distancing. 2. The male and female restrooms that are utilized by the production staff are not maintained in a sanitary condition in that there is soiled toilet paper littered across the floors, thus exposing employees to biological hazards. 3. Toilet tissue and paper towels are not maintained in the male and female restrooms utilized by the production staff, thus exposing employees to biological hazards.
Tyson Foods	Meadville, PA	4/6/2020	50	1.) Employees have reported personal illnesses to management, consistent with symptoms of COVID-19. However, management supplies the employee with a facemask and the employee continues to work. Management is not currently following CDC and OSHA guidelines for managing COVID-19 in the workplace.
Tyson Foods	Shelbyville, TN	4/6/2020	1	1. Hand sanitizer is not available. 2. Only one disposable gown given for the entire day. 3. The restrooms are not kept in a clean and sanitary order.
Tyson Foods	Pine Bluff, AR	3/20/2020	200	Employers have not implemented a coronavirus protocol. Three employees have been confirmed positive with the coronavirus and there are twelve other possible cases. Management has not cleaned or disinfected the facilities, provided extra means such as but not limited to checking other employees for illnesses and implement social distancing when possible.
Tyson Foods	Hope, AR	3/20/2020	200	The employer has not implemented a coronavirus protocol. Three employees are sick suspected positive with the coronavirus. Management has not cleaned or disinfected the facilities, provided no extra means such as but not limited to checking other employees for illnesses and implement social distancing when possible.

General Mills	Milwaukee, WI	11/19/2020	100	1) Employees who come in contact with Covid positive employees are not being notified of that exposure for Quarantine purposes. 2) Company is not properly sanitizing covid -19 exposed areas of the packaging department.
General Mills	Wilmington, IL	5/7/2020	150	1. Employees are not given proper guidelines for COVID 19. Employees are not required to use proper protective equipment/ppe, including but not limited to mask, gloves, cleaning supplies or social distancing as recommended by CDC. Applicable Standard General Duty Clause 5a1
General Mills	Fort Wayne, IN	4/14/2020		Employer not enforcing social distancing Employer not disinfecting/deep cleaning work They have us packing boxes for grocery stores on a line and the employees are not working 6 ft. apart and have us sitting close in the break room also.
Jennie-O Turkey	Melrose, MN	5/5/2020		1. Social Distancing is not maintained in plant, office areas (computers are about 3' feet apart), and all break rooms. 2. PPE is not being worn at all times by employees.
Jennie-O Turkey	Grove City, MN	4/30/2020		1. An employee tested positive the week of April 28th, employee was working sick and didn't get sent home. That employee came in contact with other employees. 2. Multiple employees have not felt good and company still has them working after they came in contact with the employee testing positive. 3. No PPE or hand sanitizer available.
Kellogg's	Rossville, TN	10/13/2020	2	The employer does not have an COVID-19 contact tracing procedures in place.
Kellogg's	Kansas City, KS	9/2/2020		1. Employer is not enforcing mask mandate requirements to prevent the spread of COVID-19 in the workplace. [Location: 3rd floor cutter line] 2. Employer is not enforcing social distancing to prevent the spread of COVID-19 in the workplace. [General Duty 5(a)(1)]
Kellogg's	Jackson, TN	7/22/2020		1. Employees are not being protected from COVID.
Kellogg's	Memphis, TN	7/20/2020	1	Employees are concerned with exposure to the coronavirus (COVID-19) due to the employer's failure to adhere to OSHA/CDC recommendations to protect workers. Several employees are becoming ill and there's been no shut down to effectively deep clean/sanitize the work environment. In addition, the employer has no procedure for contact tracing.

Kellogg's	Cincinnati, OH	4/21/2020	100	1. All employees are mandated to wear " something to cover the mouth and nose". Surgical masks are provided. Employees, who are unable to wear these masks, are told to tie a t-shirt over their face. Employees have not received training on how to safely wear these masks and not be harmed by them.
Hormel Foods	Austin, MN	5/21/2020		1. A line where an employee was removed and tested for Covid-19 (pending result) isn't being disinfected and sanitized daily like other lines and subsequent shifts are working on this line. 2. Social distancing of 6 feet or more isn't being practiced at timeclocks at shift changes, on the lines at shift changes and on the lines during each shift. 3. Bathrooms, cafeterias, locker rooms aren't being monitored to be cleaned frequently.
Hormel Foods	Alma, KS	4/21/2020	1	Hazard: EE exposure to COVID-19. Location: Throughout establishment.
Hormel Foods	Austin, MN	4/8/2020		Employer is not complying with the CDC guidelines for distancing and PPE for Covid 19.
Hormel Foods	Austin, MN	4/2/2020		Employees were exposed to sanitizing chemicals and were not provided with adequate personal protective equipment.
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	Milton, PA	8/6/2020	20	1. Effective sanitation is not being performed to limit the spread of Covid-19 to employees in the cooking department. The cooking department runs three shifts, 24 hours a day. Employees in this department are not given any time at all to clean frequently touched control surfaces in the department. These include pry bars, handling surfaces on the cooking and microwave apparatus, and process controllers such as computer keyboards and touch screens. The following shift comes in and is exposed to the possible contamination from the prior shifts.

ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	Milton, PA	6/29/2020	50	<p>1. Employees who work on the second shift are not provided with safety information which is readily given to the first shift. Recently employees who tested positive for Covid-19 returned to work and the first shift employees were notified. The second shift employees only found out through the other employees days later. 2. Employees who work near and at the pouch filling line have to touch work surfaces including controls, guard rails, hand rails, and conveyor arm rests and have noticed that these surfaces are not effectively cleaned, to prevent the transmission of Covid-19, by the first shift employees at the end of their shift. The remaining contamination is pretty noticeable. 3. All employees wear facial masks, however, when passing in the halls, some employees don't wear the masks properly and have their noses sticking out or mask hanging from their one ear.</p>
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	Sylvester, GA	6/17/2020	100	<p>1. The employer has not provided COVID-19 related personal protective equipment to include respiratory and face protection, thus exposing employees to health hazards. 2. The employer has not ensured that surfaces employees frequently come into contact with have been adequately sanitized/disinfected after an employee at the facility tested positive for COVID-19. 2. The employer has not informed employees when they have been working in areas where confirmed positive cases of COVID-19 among staff have been located, thus exposing employees to health hazards.</p>
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	New Augusta, IN	4/26/2020		<p>Coworker has tested positive for COVID-19 and continues to report to work and/or family member of a coworker has tested positive for COVID-19 and the coworker continues to report to work There was a delay in closing the facility (apparently, they did last week for cleaning and will be open again tomorrow?) There were several people sick (7 or 8), and they had a meeting last week to talk about it. Thought this should be known if it isn't already. Just trying to minimize hotspots.</p>
ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	New Augusta, IN	4/15/2020		<p>1. Employees not allowed to wear mask any longer as supplies are low - including disinfecting wipes. 2. An employee tested positive, but other employees were not contacted about their exposure.</p>

ConAgra Brands / ConAgra Foods / ConAgra Frozen Foods	New Augusta, IN	4/1/2020		1. Employee tested positive for COVID-19. 2. Not allowed to wear facemasks, 3. No precautions to prevent employee contact with COVID-19 patient. 4. Not enough sanitation supplies, no hand sanitizer.
J&J Snack Foods	Pennsauken, NJ	4/22/2020	10	1) Employees have tested positive for COVID 19 and employer has not disinfected the facility.

Appendix C. Nutrition Checklist

Nutrition Goals		Points	Description
High Priority (Items with High Priority Designation are Worth Two Checks Per Item Met)			
Healthy Procurement (2 points per item)			
1	Increase the amount of whole or minimally processed foods purchased by 5% from baseline year, with a 25% increase goal within 5 years.	0	Whole/minimally processed foods decreased from 33% to 29% between the baseline year (13-14) and 19-20.
2	If meat is offered, reduce purchase of red and processed meat by 5% from baseline year, with a 25% reduction goal within 5 years.	0	Red/processed meat purchases remain constant between the baseline year (13-14) and 19-20 at 99.9% and 99.8%
3	Fruits, vegetables, and whole grains account for at least 50% of total food purchases by volume.	0	Currently, fruits, vegetables and whole grains make up 25% of LAUSD's total food volume.
4	All individual food items contain ≤ 480 mg sodium per serving. Purchase "low-sodium" (≤ 140 mg sodium per serving) whenever possible.	1	LAUSD has to follow USDA Meal Pattern requirements.
5	Added sugars (including natural and artificial sweeteners) in purchased food items should be no more than 10% of Daily Value per serving (DV is 50g). Or, commit to implementing an added sugar reduction plan in overall food and beverage purchases.	2	LAUSD has a sugar reduction plan: no artificial sweetener served; LAUSD & USDA Nutrition policy includes restrictions on sugar in cereal and yogurt. LAUSD has worked with vendors to reformulate recipes to reduce sugar (e.g. coffee cake).
Healthy Food Service Environment (2 points per item)			
6	Healthy beverages account for 100% of beverage options offered, and diet drinks containing artificial sweeteners are eliminated. If healthy beverages account for at least 50% of beverage options offered, one check will be earned.	1	Healthy beverages account for 63% of beverage spend. Chocolate and strawberry flavored milks are offered.
7	Offer free drinking water at all meals, preferably cold tap water in at least a 4-ounce cup.	2	Yes
8	Offer plant-based main dishes at each meal service.	2	Yes, offer one week cycle vegan menu
Health Equity (2 points per item)			
9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color. Examples of qualifying initiatives: -Support at least one neighborhood-based community food project that expands access to healthy food for low-income residents such as a procurement agreement with a corner store that carries healthy food in a low-income census tract, a low-cost Community Supported Agriculture program dedicated to serving low-income families, or a farmer's market located in a low-income census tract that accepts EBT.	0	The Food Service Division is limited in its ability to organize these projects.
Priority (Items with Priority Designation are Worth One Check Per Item Met)			
Healthy Procurement (1 point per item)			

10	All juice purchased is 100% fruit juice with no added sweeteners and vegetable juice is Low Sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <12 ounces for adults and children aged 7-18, and <6 ounces for children aged 1-6.	1	Yes
11	If dairy products are offered, purchase Fat-Free, Low-Fat or reduced fat dairy products, with no added sweeteners (including natural and artificial sweeteners).	0	We offer nonfat chocolate and nonfat strawberry flavored milk with sucrose added.
12	All pre-packaged food has zero grams trans-fat per serving and does not list partially hydrogenated oils on the ingredients list (as labeled).	1	Yes
13	At least 50% of grain products purchased are whole grain rich.	1	Yes
14	Offer at least one salad dressing option that is a low-sodium, low-calorie, low-fat creamy salad dressing. Offer olive oil and vinegar (e.g., balsamic, red wine) at each meal service.	1	Low-calorie salad dressings available (fat free Italian, lite French, low-calorie ranch, low-calorie 1000 island)
Healthy Food Preparation (1 point per item)			
15	Eliminate the use of hydrogenated and partially hydrogenated oils for cooking and baking. Eliminate the use of deep frying and eliminate use of frozen or prepared items that are deep fried upon purchase.	1	Yes
16	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming).	1	Yes
Healthy Food Service Environment (1 point per item)			
17	If applicable, combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative ²⁰ AND offer fresh fruit or a non-fried vegetable prepared without fat or oil as a side option.	N/A	
18	Adopt one or more product placement strategies such as: - Prominently feature fruit and/or non-fried vegetables in high-visibility locations. - Display healthy beverages in eye level sections of beverage cases (if applicable). - Remove candy bars, cookies, chips and beverages with added sugars (such as soda, sports and energy drinks) from checkout register areas/point-of-purchase (if applicable).	1	Yes via Smarter Lunchrooms
19	Healthy food and beverage items are priced competitively with non-healthy alternatives.	N/A	
20	Any promotional signage should encourage the selection of healthy offerings at the point of choice or point of sale.	1	We distribute posters of fresh fruit to schools; fruits & veggies are prominently hung & displayed.

²⁰A cup/glass of chilled tap water is prioritized and water in recyclable bottle is a secondary substitute to be avoided if possible for environmental considerations

Appendix D. Top 20 Food Products Purchased by Spend (All Products and Scoring Products)

Notes: LE (Local Economies), ES (Environmental Sustainability), VW (Valued Workforce), AW (Animal Welfare), N LOP (Nutrition Level of Processing). Score refers to the qualifying level (1: Level 1, 2: Level 2, 3: Level 3). WMP (Whole Minimally Processed), MP (Moderately Processed), UP (Ultra-Processed). Total Spend is unweighted. Total Qualifying refers to the total spend on products that qualify in one or more categories.

Top 20 Items	Supplier	Total Spend	% Total Spend	LE Score	ES Score	VW Score	AW Score	N LOP
1 CHOC NONFAT 1/2 PT ECO	Driftwood Dairy	\$9.5M	8.1%			3		UP
2 1% LOWFAT 1/2 PT ECO	Driftwood Dairy	\$8.0M	6.8%			3		WMP
3 Beef Sausage Breakfast Sandwich on a WG Hawaiian	Integrated Food Services	\$7.0M	5.9%					UP
4 Grill Cheese Sandwich on WG, 96/cs, IW	Integrated Food Services	\$4.1M	3.5%					UP
5 CARROT BABY 50/2.5OZ	Grimmway Farms	\$3.6M	3.1%	1				WMP
6 WG CNN FRNCH TST STCK IW	Michael Foods	\$3.6M	3.1%					UP
7 Turkey Ham & Cheese on Whole Grain Hawaiian Bun	Integrated Food Services	\$3.2M	2.7%					UP
8 COFFEE CAKE IW WG LAR BX	Sterling Foods	\$3.1M	2.6%					UP
9 APPLES FANCY RED/GREEN 125SZ	Evans Fruit Company	\$2.9M	2.5%					WMP
10 CHOC NONFAT 1/2 PT POUCH	Driftwood Dairy	\$2.1M	1.7%			3		UP
11 BANANAS RIPE #1	Farmer: COO,	\$2.0M	1.7%					WMP
12 1% LOWFAT 1/2 PT POUCH	Driftwood Dairy	\$2.0M	1.7%			3		WMP
13 Beef Maple Sausage and Pancake Breakfast Sandwich,	Integrated Food Services	\$1.9M	1.6%					UP
14 APPLE JUICE 4 OZ ECO	Driftwood Dairy	\$1.7M	1.4%			3		WMP
15 ORG JU 4 OZ ECO DW	Driftwood Dairy	\$1.5M	1.3%			3		WMP
16 ORANGES-FARM TO SCHOOL 138SZ	Merryman Ranch	\$1.5M	1.3%					WMP
17 NONFAT 1/2 PT ECO	Driftwood Dairy	\$1.3M	1.1%			3		WMP
18 DRUMSTICK BRD CHIX NAE	Tyson Foods	\$1.1M	0.9%			3		UP
19 YELLOW ROUND TORTILLA CHIPS IW	La Tapatia Tortilleria Inc.	\$1.1M	0.9%	2				UP
20 WILDBERRY JUICE 4 OZ ECO	Driftwood Dairy	\$1.1M	0.9%			3		UP

Top 20 Items (qualified in at least one value category)	Supplier	Total Spend	% Total Qualifying	LE Score	ES Score	VW Score	AW Score	N LOP
1 CHOC NONFAT 1/2 PT ECO	Driftwood Dairy	\$9.5M	16.9%			3		UP
2 1% LOWFAT 1/2 PT ECO	Driftwood Dairy	\$8.0M	14.2%			3		WMP
3 CARROT BABY 50/2.5OZ	Grimmway Farms	\$3.6M	6.4%	1				WMP
4 CHOC NONFAT 1/2 PT POUCH	Driftwood Dairy	\$2.1M	3.7%			3		UP
5 1% LOWFAT 1/2 PT POUCH	Driftwood Dairy	\$2.0M	3.6%			3		WMP
6 APPLE JUICE 4 OZ ECO	Driftwood Dairy	\$1.7M	3.0%			3		WMP
7 ORG JU 4 OZ ECO DW	Driftwood Dairy	\$1.5M	2.6%			3		WMP
8 NONFAT 1/2 PT ECO	Driftwood Dairy	\$1.3M	2.2%			3		WMP
9 DRUMSTICK BRD CHIX NAE	Tyson Foods	\$1.1M	2.0%			3		UP
10 YELLOW ROUND TORTILLA CHIPS IW	La Tapatia Tortilleria Inc.	\$1.1M	1.9%	2				UP
11 WILDBERRY JUICE 4 OZ ECO	Driftwood Dairy	\$1.1M	1.9%			3		UP
12 TANGELOS MINNEOLA 100-125CT	Sunwest Fruit Company	\$1.0M	1.8%	1				WMP
13 25% LESS SUGAR CINNAMON TOAST	General Mills	\$960.6K	1.7%			3		UP
14 QCB455-Cheeseburger Sliders	Goodman Food Products /	\$902.4K	1.6%	1				UP
15 CMDY BRD CHICKEN TENDERS	Tyson Foods	\$843.3K	1.5%			3		UP
16 WG MINI FRENCH TOAST ORIG IW	Kellogg's	\$791.4K	1.4%			3		UP
17 4" 51% WWW SLICED FRENCH ROLLS	Oakhurst Industries /	\$719.6K	1.3%	1	2			UP
18 CINNAMON CHEX CEREAL CUP	General Mills	\$698.2K	1.2%			3		UP
19 4" 51% WWW KNOT BUN/CORN TOP	Oakhurst Industries /	\$695.9K	1.2%	1	2			UP
20 1% LOWFAT 6 OZ ECO DW	Driftwood Dairy	\$670.4K	1.2%			3		WMP



LOS ANGELES UNIFIED SCHOOL DISTRICT
COMPANION DOCUMENT TO ANNUAL ASSESSMENT
SCHOOL YEAR 2019 – 2020



Companion Document to Annual Assessment Report

This document provides additional information relevant to the Annual Assessment. While this information is not necessary to understand the assessment, it provides valuable context including an overview of the Good Food Purchasing Program and Standards, challenges stemming from lack of transparency in the food supply landscape, and information pertaining to Los Angeles Unified School District's participation in the Good Food Purchasing Program.

Contents

1. Good Food Purchasing Program Overview
2. Good Food Purchasing Standards Overview

Good Food Purchasing Program® Overview

The Center for Good Food Purchasing's Good Food Purchasing Program provides a metric-based, flexible framework that encourages large institutions to direct their buying power toward five core values:



Through the Program, the Center works with institutions to establish supply chain transparency from farm to fork, evaluate how current purchasing practices align with the Good Food Purchasing Standards, assist with goal setting, measure progress, and celebrate institutional successes in shifting towards a values-based purchasing model.

- ✓ Assess Baseline
- ✓ Set Goals + Make Shifts
- ✓ Track Progress
- ✓ Celebrate Success

Good Food Purchasing Program participants commit to the following core components:

1. Meet at least the baseline standard in each of the five value categories, as outlined in the Good Food Purchasing Standards
2. Incorporate the Good Food Purchasing Standards and reporting requirements into new RFPs and contracts
3. Establish supply chain transparency to the farm of origin that enables the commitment to be verified and tracked over time
4. Commit to annual verification of food purchases by the Center to monitor compliance, measure progress, and celebrate success.

The Center issues a Good Food Provider verification seal to participating institutions that meet baseline requirements ***across the five value categories.***

Star Rating



Points

5 to 9
10 to 14
15 to 19
20 to 24
25+



Good Food Purchasing Standards Overview

The Good Food Purchasing Standards provide institutions with a roadmap for working towards a more sustainable and equitable food system. The Standards set a basic minimum in each value category but encourage institutions to earn higher levels of achievement through a flexible, points-based scoring system. Key aspects of the scoring system include:

Baseline Standard	Aim to meet at least the baseline in each of five categories
Certification Based	Standards are based off third party certifications
Tiered Ranking System	Certifications are ranked into tiers (Level 1, Level 2, Level 3). Purchases in all three tiers are awarded credit in scoring
Flexible Pathways for Earning Points	Each value is analyzed separately, and points are awarded based on how much of the spend is on products which achieve credit in each value
Aggregation of Points & Star Rating	Points earned in each category are added together and converted to a star rating

Local Economies Baseline Requirement: An institution purchases at least 15% (by total dollar value) of product that meets the Local Economies standards or 5% of product that meets the Level 3 Local Economies standard.

QUALIFYING CRITERIA

Distance of source farm from institution

- Within 250 miles

Size of source farm (based on revenue)

- Level 1 (Very Large)
- Level 2 (Large)
- Level 3 (Medium)

Farm ownership

- Family farm or cooperatively owned

EXTRA POINTS

- 1%+ of food is purchased from small scale and family/cooperatively owned farms
- 5%+ of food is grown/raised AND processed in the same county
- 1%+ of food is purchased directly from farmer-owned businesses
- 1%+ of food is purchased from Socially Disadvantaged Farmers/Ranchers
- Institution purchases from certified small-scale operations outside 250-mile range
- Institution invests in value-chain innovation among its suppliers
- Institution promotes employment or business opportunities for low-income entrepreneurs of color or disadvantaged communities

Environmental Sustainability Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of products that are third-party certified sustainable at any Level or 5% of product at Level 3
2. Reducing carbon and water footprint of animal product purchases by 4% from the first year of participation AND auditing food waste to implement food waste reduction strategies

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



EXTRA POINTS

- Institution participates in “Meatless Mondays” campaign or equivalent meatless day program
- 100% of disposable flatware, dishes, cups, napkins and other service items are compostable
- No bottled water is sold or served; plain or filtered tap water in reusable jugs, bottles or dispensers is available

ADDITIONAL BASELINE REQUIREMENTS

- No seafood listed as “Avoid” in Monterey Bay Aquarium Seafood Watch Guide
- At least 25% of animal products are produced without the routine use of antibiotics

Valued Workforce Baseline Requirement: An institution takes requested follow up steps with suppliers with labor law violations in the last three years AND purchases 5% of food from fair sources.

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



Social Responsibility Policy



Worker cooperative



EXTRA POINTS

- Institution has anonymous reporting system for workers to report violations with protection from retaliation
- Institution adopts living wage policy
- Institution's food service contractor meets Level 3

Animal Welfare Baseline Requirement can be achieved through one of two options:

1. Purchasing 15% of products that are third-party certified humane at any Level or 5% of products at Level 3
2. Replacing 15% of total volume of animal protein purchased with plant-based protein

QUALIFYING CERTIFICATIONS

Level 1

Level 2

Level 3



Cage free



Pasture Raised



Free Range



Pasture Raised



EXTRA POINTS

- Institution encourages plant-based diets by offering only vegan options
- Institution encourages plant-based diets by offering only vegetarian options
- 50% of purchases of milk, egg and meat product purchases come from higher-welfare sources (Level 1 or above)

Nutrition Baseline Requirement: Complete at least 51% of the checklist items.

QUALIFYING CRITERIA

- ✓ Healthy Food Procurement
- ✓ Healthy Food Preparation
- ✓ Healthy Food Service Environment

Level 1 – meets 51-64.5% of applicable checks

Level 2 – meets 65%-79.9% of all applicable checks

Level 3 – meets 80%-100% of all applicable checks

EXTRA POINTS

- Menu lists nutritional information for each item
- Adopt a healthy vending machine policy for all machines
- Develop and implement a worksite wellness program for employees and/or patrons that includes nutrition education
- Adopt one or more portion control strategies
- Offer culturally appropriate menu items
- For K-12 institutions: Institution implements nutrition education programming

SAMPLE SCORESHEET: Institution A serves nutritious meals to low-income children and uses their purchasing power to support local businesses and have prioritized Local Economies & Nutrition. They met the baseline standard in Environmental Sustainability & Animal Welfare.

Local Economies	4 points	We purchase 15% of food from producers within 250 miles, including small farmers and businesses owned by women and minority.
Environmental Sustainability	1 point	We purchase over 5% of food from producers with organic practices and chicken produced without routine antibiotics. None of our seafood is listed Avoid by Seafood Watch.
Valued Workforce	3 points	We purchase over 5% of food from union locations and outreach to suppliers that have a record of labor law violations and received info about mitigating steps and measures to prevent future incidents.
Animal Welfare	1 point	Our menus feature plant-forward dishes, which has led to a 15% reduction in the total volume of animal products purchased. At the same time, we purchase higher welfare meat products.
Nutrition	7 points	We purchase whole, seasonal produce and minimize added sugars and sodium. We implement nutrition programming for our students, staff and patrons.
Total	16 points	Star Rating ★★

TAB 3



LAUSD
UNIFIED

Committee of the Whole
Legislative Update and Preview of Emerging Themes
for 2023 Advocacy

Martha Alvarez, Office of Governmental Relations

November 1, 2022

Agenda

Legislative Advocacy Overview

2022 Advocacy Legislative Efforts

Emerging Themes for 2023 Advocacy Agenda

Discussion

Legislative Advocacy

Legislative Advocacy Overview

OGR Objectives



- Advocate for students at the local, state, and federal levels
- Develop and execute a legislative advocacy agenda that is coherent and aligned with District priorities and the Strategic Plan
- Advance LAUSD interests in policies and funding appropriations for TK-12, early childhood education and adult education programs
- Analyze and monitor legislation and actions by regulatory bodies
- Assist with implementation of new laws
- Develop and maintain relationships with elected officials and educational partners

Legislative Advocacy Overview



58+ Elected Officials Represent LAUSD

LOCAL

- 15 Los Angeles City Council Members
- Council Members from 25 other local jurisdictions
- Mayor of Los Angeles
- Mayors from 25 other local jurisdictions
- 5 County Board of Supervisors

STATE

- 8 of 40 State Senators
- 17 of 80 Assembly Members

FEDERAL

- 2 of 100 U.S. Senators
- 10 of 435 Congressional Members

100 Day Plan Advocacy Strategy

IMPLEMENTATION PLAN

MAJOR MILESTONES	START	END	2022		2023	
			Q3	Q4	Q1	Q2
Advance the District's 2022 sponsored bills and state budget priorities	1/01/22	9/30/22	●			
Use 100-Day Plan deliverables to inform additional long-term advocacy priorities and partnerships through municipal compacts	7/01/22	6/30/23	●	●	●	●
Conduct a survey to identify additional priorities	8/15/22	9/30/22	●			
Identify advocacy priorities to strengthen collaboration with urban school districts	10/01/22	12/20/22		●		
Promote coherent and strategic advocacy agenda endorsed by the Superintendent and approved by the Board of Education	7/01/22	6/30/23	●	●	●	●
Build local and state coalitions with diverse set of stakeholders	7/01/22	6/30/23	●	●	●	●
Develop toolkits and other communication channels to engage stakeholders	11/01/22	6/30/23		●	●	●
Expand coordination with the Office of Communications on media engagement and content development to promote key District priorities and activate stakeholders, the public and elected officials in these efforts	8/01/22	6/30/23	●	●	●	●

2022–2026 Strategic Plan

Engagement & Collaboration



PILLAR 3C: LEADING FOR IMPACT

- Lead and leverage our role as an impactful, key member of local, state, national, and global communities.

2026 GOALS

- Increase participation rate of various educational partners in the OGR's quarterly legislative briefings by 50%.
- Increase the number of signatories in coalition letters by 50%.
- Pass through the house of origin at least 66% of the District's sponsored bills, and at least 40% of the District's sponsored bills through both houses of the California Legislature.

2022 State Legislative Session

State Legislative Calendar

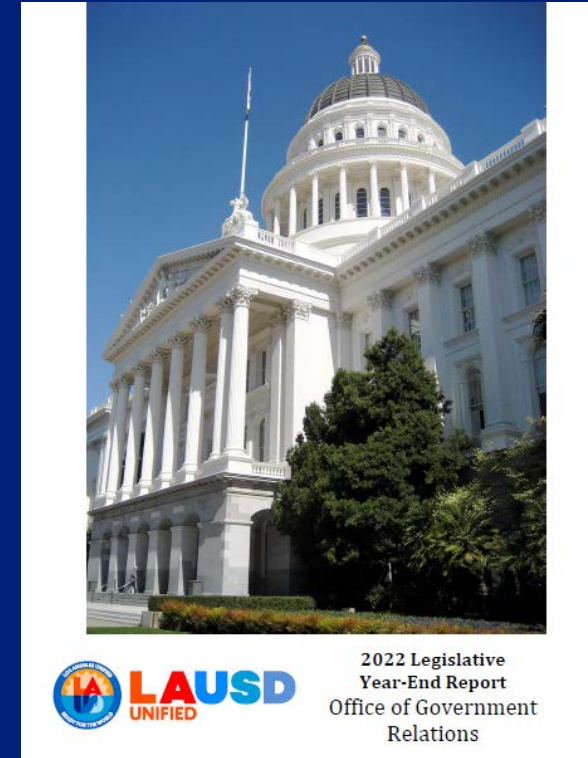
- **January 1** – New laws take effect
- **January 4** – Legislature convenes
- **January 10** – Deadline for Governor to propose State Budget
- **Late February** – Last day for bills to be introduced
- **May 15** – Deadline for Governor to release May Revision to State Budget
- **Late May** – Last day for bills to be passed out of the house of origin
- **June 15** – Budget must be passed by midnight
- **Late September** – Last day for each house to pass bills
- **Late October** – Last day for Governor to sign/veto bills passed by the Legislature

* Subject to change

2022 Legislative Session

Fast Facts

- Legislature introduced 1,544 bills
- Governor Newsom signed 997 bills (85.5%) and vetoed 169 (14.5%)
- Los Angeles Unified's OGR team tracked 521 bills



2022 Legislative Session

Sponsored Bills



SIGNED INTO LAW

- AB 902 (O'Donnell)* – Facility-related issues
- AB 2038 (Gipson) – Teacher to administrator ratio
- AB 2329 (Carrillo) – Vision examinations
- SB 913 (Hertzberg) – Updates ADA threshold for LAUSD-specific flexibilities
- HR 101 (Jones-Sawyer) – Equitable grading policies

*Passed as part of AB 185 (2022-23 Budget Agreement)

2022 Legislative Session

Supported Bills

SIGNED INTO LAW

- AB 32 (Aguiar-Curry) – Telehealth
- AB 1491 (McCarty) – Adult education: consortia: carryover of allocated funds
- AB 1703 (Ramos) – California Indian Education Act and Task Forces
- AB 1797 (Weber) – Immunization registry
- AB 2295 (Bloom) – LEAs: housing development projects
- AB 2449 (Rubio) – Open meetings: local agencies: teleconferences
- AB 2697 (Aguiar-Curry) – Medi-Cal: community health worker services
- AB 2827 (Quirk-Silva) – Child daycare facilities
- SB 1019 (Gonzalez) – Medi-Cal managed care plans: mental health benefits
- SB 1047 (Limon) – Early learning and care
- SB 1057 – (Education Committee) – Elementary and secondary education: omnibus bill
- SB 1141 (Limon) – Public postsecondary education: exemption from payment of nonresident tuition

2022 Legislative Session

State Budget

ADVOCACY ACCOMPLISHMENTS

- Expansion of independent study and virtual learning flexibilities to broaden course offerings.
- Increased ongoing state funding and flexibilities to operate the Expanded Learning Opportunities Program to serve more students.
- Ongoing increases to the Local Control Funding Formula.
- Increased funding to lower the class size for universal Transitional Kindergarten classrooms.
- Permanent change to state law to mitigate the fiscal impact of declining enrollment.
- One-time attendance relief to mitigate the fiscal instability created by the COVID-19 variants.
- Discretionary one-time funding to support accelerated student learning and services.

2023 Advocacy Agenda

2023 Advocacy Agenda

Legislative Requests – Overview

- Each year, the District sponsors or co-sponsors legislation to add or modify existing state law that impacts California's public-school students
- Board Members, District staff, students, parents, and educational partners recommend legislation for potential District sponsorship
- The Board adopts the final legislative priorities list for the District in December or January

2023 Advocacy Agenda

Legislative Requests – Evaluation and Prioritization

- **Because the District can only sponsor a limited number of bills each year, requests are evaluated and prioritized for inclusion based on the following criteria:**
 - Consistent with the 2022-26 Strategic Plan and other policies and priorities of the Board and Superintendent
 - Beneficial impact to the District and the students we serve
 - Cost to the State and consideration of overall District state advocacy funding priorities
 - Required District resources to achieve the proposed change(s)
 - Likelihood of successful enactment

2023 Advocacy Agenda

Timeline

- **September 2022** – OGR solicits ideas
- **September/October 2022** – OGR conducts research and meets with District staff, leadership, parents, students and educational partners
- **November 2022** – Draft Advocacy Agenda released
- **December 13, 2022** – Tentative Board adoption of 2023 Advocacy Agenda
- **January – September 2023** – OGR pursues Agenda

2023 Advocacy Agenda

Emerging Themes – Feedback by Parents, Students, or Education Partners

INTERNAL ISSUES

- Parent engagement
- School safety
- Mental health supports
- College readiness
- Staffing shortages, recruitment and retention
- Housing affordability and impacts on declining enrollment
- Connectivity

2023 Advocacy Agenda

Emerging Topics

LOCAL

- Metro student passes / municipal busing (Pillar 1)
- Summer programming/ pools/ Parks and Rec (Pillars 1 and 2)
- Crossing guards (Pillar 2)
- Mental health and wellness (Pillar 2)
- Community School Parks (Pillar 2)
- Safe passages (Pillar 2)
- Atlas Iron and Metal Company, inc. (Pillar 2)
- Joint-use facilities agreements (Pillars 2 and 4)
- Explore additional partnerships through formal municipal compacts (All)

- 1 Academic Excellence
- 2 Joy and Wellness
- 3 Engagement and Collaboration
- 4 Operational Effectiveness
- 5 Investing in Staff

2023 Advocacy Agenda

Emerging Topics

STATE

Draft Proposed Sponsored Legislation

- Make Kindergarten a mandatory grade level (Pillar 1)
- Reduce eligibility age to transition to a continuation school (Pillar 1)
- Sunset extension of single gender schools' pilot at LAUSD (Pillar 1)
- Move from ADA to enrollment-based funding (Pillars 1, 2 and 4)
- Auditing overhaul for Medi-Cal reimbursements (Pillars 2 and 4)
- Expand access to the Child Abuse Central Index reports to include K-12 school districts (Pillar 2)
- Accelerate the construction and installation of shade structures (Pillars 2 and 4)
- Authorize LAUSD to offer the Child Welfare and Attendance authorization (Pillars 2 and 5)
- Sunset extension for the Office of the Inspector General (Pillar 4)
- Permanent authorization for task order contracting procurement method (Pillar 4)

2023 Advocacy Agenda

Emerging Topics

STATE

State Budget Priorities

- Increased ongoing investments in the Local Control Funding Formula
- Support maximum flexibility of new one-time or ongoing Prop. 98 funding – no earmarks
- One-time or ongoing funding for **cybersecurity** IT infrastructure
- Pursue other technical clarifications and flexibilities as necessary

2023 Advocacy Agenda

Emerging Topics

FEDERAL

- IDEA Full Funding Act to increase spending for special education (Pillars 1 and 4)
- Changes to the current E-Rate federal program (Pillars 1 and 4)
- Increased federal appropriations for programs including Title I, Title II, Title IV, and GEAR UP (Pillars 1, 2 and 5)
- Protection and support of immigrant families and for permanent legal protections and a pathway to citizenship for undocumented youth (Pillar 2)
- Flexibilities for school nutrition programs that provide free meals for children (Pillar 2)
- Financial support for school facilities (Pillar 4)
- Prioritization of funding under the Clean School Bus Program (Pillar 4)
- Address the opioid epidemic and provide recovery support services (Pillar 4)
- Address educator shortages, improve training, and boost educator diversity (Pillar 5)

Suggestions on 2022–23 Legislation

DISCUSSION QUESTIONS

- Additional educational policy issues for OGR to explore in the 22-23 state legislative cycle?
- Additional advocacy opportunities at the local level (City and County) that the District should engage on?

- 1 **Academic Excellence**
- 2 **Joy and Wellness**
- 3 **Engagement and Collaboration**
- 4 **Operational Effectiveness**
- 5 **Investing in Staff**

THANK YOU!

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OGR Website: achieve.lausd.net/ogr



LAUSD
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TAB 4



LAUSD
UNIFIED

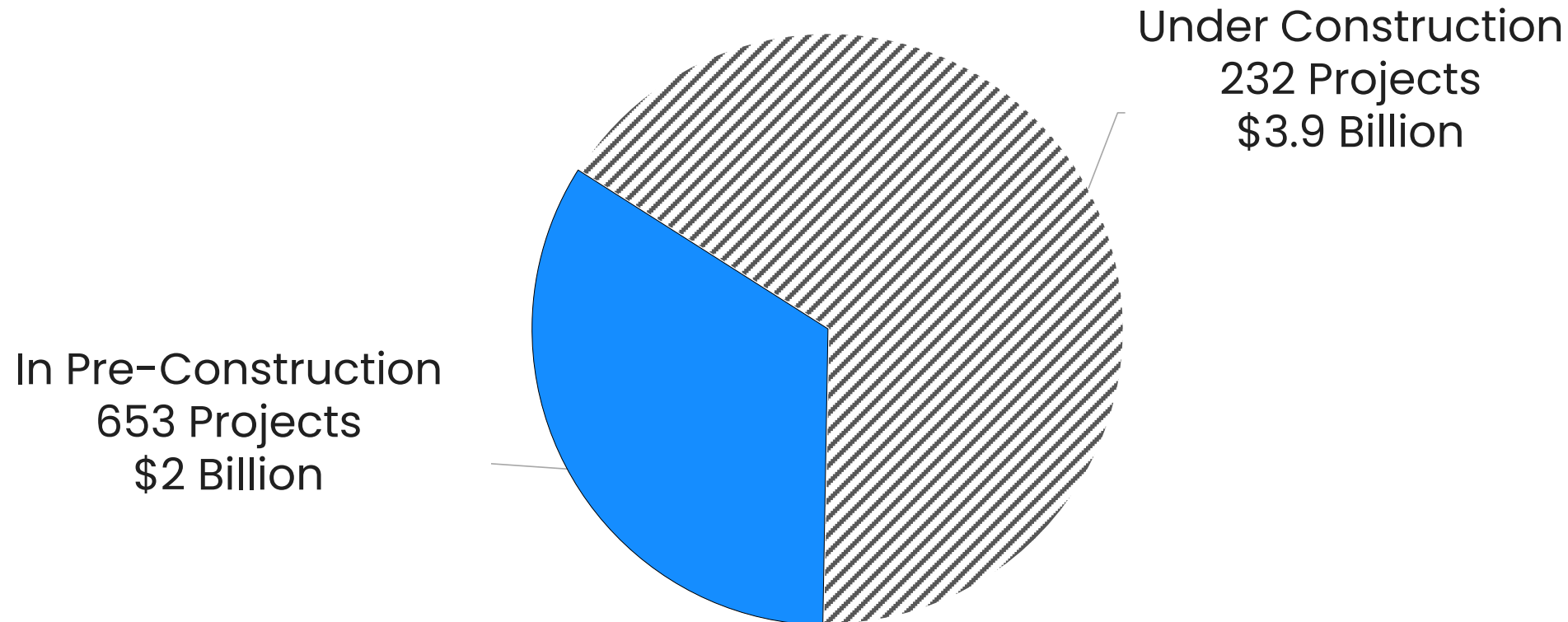
FACILITIES BOND-FUNDED PROGRAM UPDATES

**COMMITTEE OF THE WHOLE
NOVEMBER 1, 2022**



FACILITIES MANAGED BOND PROGRAM

\$5.9 Billion of Work Underway



Campus Modernizations – Major Milestones



Cleveland HS Comprehensive Modernization Project – COMPLETE!



Crenshaw HS Seismic Modernization Project – COMPLETE!



Venice HS Comprehensive Modernization Project – COMPLETE!



Campus Modernizations – Upcoming Special Events

November 4, 2022 @ 1:00PM
Reseda High School
Comprehensive Modernization
Project
Groundbreaking Ceremony



November 17, 2022 @ 1:00PM
McKinley Elementary School
New Classroom Building
Ribbon-Cutting Ceremony
(Comp Mod Project Milestone)



December 8, 2022 @ 4:30PM
Elizabeth Learning Center
Comprehensive Modernization
Project
Groundbreaking Ceremony



Seven Major Modernization Projects

- Provide 21st century general and specialty classrooms
- Address earthquake safety and failing building systems and grounds
- Provide new landscaping, accessibility upgrades, and paint entire campus
- Remove or replace portable classroom buildings


Upcoming Board Actions

November 15, 2022

- 49th Street Elementary School
- Canoga Park High School
- Garfield High School
- Irving Middle School
- Sylmar Charter High School

Second Quarter 2023

- 32nd Street USC Magnet Schools
- Fairfax High School

The background is a collage of four images. Top left: A modern building with a flat roof and large windows. Top right: A landscaped area with wooden logs and stumps arranged as seating on a grassy hill. Bottom left: An aerial view of a colorful playground with blue and purple surfaces and a mural of children playing. Bottom right: A paved walkway with a blue railing and trees. A solid orange square is on the left edge, and a green triangle is on the bottom right.

PREVIEW OF UPCOMING NEW PROGRAMS

OUTDOOR LEARNING ENVIRONMENTS

Project Overview

\$50 million investment for sites with the greatest need and excess portables

Creation of ~2,000 square foot outdoor learning spaces

- Attractive landscape (trees & pavers)
- Shaded seating areas
- Internet connectivity
- Water/sink if infrastructure is already in place
- Accessibility improvements

Removal of excess relocatable buildings
(no replacement)

December 2022 BOE – first group of 5 projects;
additional projects on a quarterly basis.



OUTDOOR LEARNING ENVIRONMENTS

Principal Project Planning Tenets

- Design, size, and elements vary across elementary, middle and high schools
- Accommodate general classroom use
- Provide informal gathering spaces and/or play spaces for elementary school
- Provide overflow seating for nearby library or multipurpose rooms
- Provide space for outdoor performances
- Provide outdoor study areas adjacent to classrooms
- Planted areas may be utilized for class curriculum



OUTDOOR LEARNING ENVIRONMENTS

Ongoing Development of Safe & Welcoming Outdoor Spaces

- Align outdoor environments with educational vision
- Identify ways facilities may support instruction
- Continue to integrate with District sustainability goals
- Study shade needs and improve tree canopy equity
- Collect feedback and lessons learned
- Work closely with Maintenance and Operations to support maintainability



OUTDOOR LEARNING ENVIRONMENTS


Identifying and Prioritizing Projects

Proposed projects are identified using the [Greening Index](#) for a ranking of campuses with the greatest need for greening and applying E-CAR data to determine campuses with excess portable classrooms that can be removed.

Measuring LAUSD Campus-Specific Need: Assigning a Green Score

- Hardscape and green space components identified and summarized by site
- Athletic fields or undeveloped/unusable space on campus not included
- Green score expressed as % of total SqFt (hardscape + green space)

Example: Pinewood Elementary School



		GRASS		SqFt			
GREEN SPACE	GARDENS	Playfield, Grass		8,060			
		Lawn		3,412			
		Garden, Agricultural Areas					
		Garden, Community Garden					
		Garden, Community School Park					
		Garden, Edible					
		Garden, Habitat					
		Garden, Multiuse		1,024			
		Garden, Nature Explore					
		Garden, Reading					
	Gardens		160				
	ARTIFICIAL SURFACES	Planters, Brick					
		Planters, Wood / Plastic					
		Playfield, Synthetic					
Running Track, Decomposed Granite							
		Decomposed Granite Walkway					
		Play Area Surfacing, Wood Chips					
		Total		12,656			

		HARDSCAPE		SqFt			
HARDSCAPE	Concrete Parking Lot						
	Concrete Playground						
	Concrete Roadway						
	Concrete Walkway		23,162				
	Trash Dumpster Area Concrete						
	Asphalt Parking Lot		24,978				
	Asphalt Playground		107,549				
	Asphalt Roadway						
	Asphalt Walkways		12,196				
	Trash Dumpster Area Asphalt		990				
		Running Track, Asphalt					
		Amphitheatre					
		Stage, Outdoor/Exterior					
		Skateboard Park					
		Tennis Court					
		Total		168,835			

Campus Information				Green Score						
B	LD	Site I	Site Name	Type	Green Space SqFt	Hardscape SqFt	Total F = (D + E)	Green Score (% Green SqFt on Site) G = (D / F)	Green Score Rescaled H	Green Score Weighted J = (H x 60%)
6	Northwest	13613	PINEWOOD EL	EL	12,656	168,835	181,491	6.97%	89.39	53.63

OUTDOOR LEARNING ENVIRONMENTS

Top 20 School Sites

	School Name	Greening Index Rank #
1	Lockwood ES	1
2	Bright ES	3
3	Humphreys ES	6
4	52 nd Street ES	8
5	Commonwealth ES	10
6	Barrett ES	11
7	2 nd Street ES	12
8	Victory ES	13
9	95 th Street ES	14
10	Langdon ES	15

	School Name	Greening Index Rank #
11	Dena ES	17
12	Weigand ES	19
13	King Jr ES	20
14	Bridge ES	22
15	Grape ES	25
16	Cimarron ES	27
17	Rowan ES	28
18	Fair ES	31
19	Parmelee ES	32
20	Burbank ES	35

PLAYGROUND CAMPUS EXTERIOR UPGRADES

Project Overview

\$300 million investment to address elementary schools with the most deteriorated asphalt paving

Projects scope will:

- Replace asphalt playgrounds and other areas
- Install landscaping, planters, trees, and greening
- Use cool coating painting in playground area(s)
- Paint the exterior of all buildings
- Install privacy fencing as needed

1st Quarter 2023 – first group of projects to the Board



PLAYGROUND CAMPUS EXTERIOR UPGRADES

Identifying and Prioritizing Projects

Proposed projects are identified using playground asphalt paving data from the Facilities Condition Assessment database to develop a priority list based on:

- Age of asphalt paving
- Maintenance service calls
- Visual inspection of existing paving conditions
- Health and safety concerns (cracks)

Minimum enrollment of 370 students



PLAYGROUND AND CAMPUS EXTERIOR UPGRADES

Top 30 School Sites

	School Name
1	Pomelo ES
2	Noble ES
3	Lanai ES
4	Mar Vista ES
5	Andasol ES
6	Liggett ES
7	Carson ES
8	Valley Alternative School
9	Bassett ES
10	Kester ES

	School Name
11	Hart St ES
12	Dolores ES
13	Lockhurst ES
14	Monlux ES
15	Colfax ES
16	Mountain View ES
17	Grant ES
18	Plummer ES
19	Melrose ES
20	Calahan Community Charter

	School Name
21	Vermont ES
22	Van Gogh ES
23	Cowan ES
24	Chandler ES
25	Vanalden ES
26	Germain ES
27	Woodland Hills ES
28	Sherman Oaks ES
29	Strathern ES
30	Plasencia ES

ON THE HORIZON FOR 2023–2024 SCHOOL YEAR

Classroom Upgrade Projects

\$350 million investment at up to 50 schools.

Upgrade general classrooms with:

- Projectors and whiteboards
- Flexible furniture
- Electrical upgrades & additional outlets
- Window blinds
- Interior paint
- Removal of asbestos floor tiling

3rd Quarter of 2023 – first group of projects to the Board.



ON THE HORIZON FOR 2023–2024 SCHOOL YEAR

Classroom Replacement Projects

\$720 million investment at up to 12 schools.

Scope of work includes:

- Removal/demolition of uncertified portables & those w/structural deficiencies and failing building systems
- Construction of permanent classroom buildings with general and specialty classrooms and labs
- Accessibility upgrades and site upgrades including landscaping/greening
- Exterior paint on all buildings

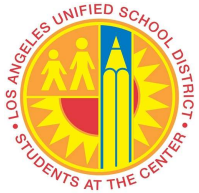
Prioritization based on assessment of sites portable classroom buildings that are not certified by the Division of the State Architect and/or have structural deficiencies.

3rd Quarter of 2023 – present first group of projects to the Board.

**QUESTIONS &
COMMENTS**

**THANK
YOU!**

TAB 5



Board of Education Report

File #: Res-006-22/23, Version: 1

Ms. García - Honoring a Social Justice Warrior by Naming the Mike García Learning Center at the School Site at 1215 Miramar Street in Los Angeles (Res-006-22/23) (For Action November 15, 2022)

Whereas, The Los Angeles Unified School District is committed to improving education outcomes for all children, in keeping with its goal for 100 percent graduation and all students being prepared for college, career and life;

Whereas, Mike García was born in April of 1951 in East Los Angeles, he was the son of a Mexican-American working-class family, his father was a factory worker and proud union member;

Whereas, As a student at California State University Northridge, Mike worked his way through college as a janitor, a key experience that would come to shape his life and passion as a fierce advocate for working families;

Whereas, His career in labor began in 1980, organizing janitors in multiple cities such as San Jose, San Diego and Denver. He understood that immigrant janitors are among the workers most in danger of exploitation. Under Mike García's leadership, a union of immigrants rose to become one of the strongest voices for worker rights and social justice in the state of California;

Whereas, As the leader of Service Employees International Union (SEIU) Local 1877, Mike García led successful Justice for Janitors organizing campaigns for janitors at tech behemoths like Oracle and Apple. In 2000, Mike García led a three-week strike of janitors in Los Angeles, a bold action that led to dramatic gains for those workers and was the impetus for a powerful movement of low-wage workers in Los Angeles that continues to this day;

Whereas, Mike García recognized that investing in creating educational opportunities for his members and their kids was necessary to break the cycle of poverty, therefore he founded the Building Skills Partnership in 2007 to provide members and their families opportunities to comprehensively address the systemic barriers they face in realizing the benefit of social, civic and economic integration;

Whereas, Mike García served as the President of SEIU-United Service Workers West (USWW) between 1988 and 2014. Under his leadership Local 1877 expanded to a new 40,000-member strong statewide union representing property service workers, SEIU-USWW. He led janitors, security officers, and stadium, arena and airport workers in a Justice for All labor movement, a movement that helped workers achieve a more just way of living and working;

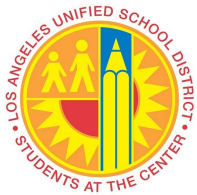
Whereas, Mike García's visionary leadership gifted the world a legacy of struggle and conviction rooted in social justice, inspiring generations of students, families, employees and Angelenos to serve and empower our most marginalized communities, including our immigrant community in the city of Los Angeles and beyond.

Whereas, The District-owned school site located at 1215 Miramar Street in the City of Los Angeles (Miramar) adjacent to the Miguel Contreras Learning Complex is in the possession of the District; and

Whereas, Pursuant to District policy and Board Rules, the District reserves the right to name or rename schools or buildings at the District's discretion; now, therefore, be it

Resolved, That the Governing Board of the Los Angeles Unified School District hereby names the school site at 1215 Miramar Street, Los Angeles as the Mike García Learning Center. We celebrate and commemorate the historical achievements of his life, his transformational leadership, and the inspiration he provides to our students and families.

TAB 6



Board of Education Report

File #: Res-007-22/23, **Version:** 1

Ms. García - Name Change of Brooklyn Elementary School to Brooklyn Avenue School (Res-007-22/23) (For Action November 15, 2022)

Whereas, Brooklyn Elementary School has been a strong community school in East Los Angeles for over 100 years and became a span school over 12 years ago; and

Whereas, The Brooklyn Elementary School has requested an official name change to become Brooklyn Avenue School after a community engagement process; now, therefore, be it

Resolved, That the Governing Board of the Los Angeles Unified School District approves the name change of Brooklyn Elementary School to Brooklyn Avenue School.