



Organisation	North Bristol NHS Trust
Category	Food
Please detail your project below	<p>North Bristol NHS Trust has taken significant steps to source local, seasonal, organic and fairly traded food as part of our Trust-wide policy to reduce our impact on the environment at the same time as maintaining quality.</p> <p>The Trust convinced our existing wholesalers that we wanted more seasonal and organic food within a 50 mile radius wherever possible. The wholesalers were invaluable in finding local producers who were able to deal with many of our contract and accreditation requirements.</p> <p>We also worked with our local branch of the Soil Association to find local suppliers and change our menus.</p> <p>As a result of our aspiration to source local, seasonal, organic and fairly traded food here at North Bristol Trust, we now provide the following food for our patients;</p> <p>All our milk (412,800 pints a year!) comes from a herd of 350 Holstein Friesians grazing on 500 acres of pasturelands at the family run Gundenham Dairy Farm in Wellington, Somerset which guarantees all our milk is locally produced. Milk is pasteurised but not homogenised so it has a lovely cream top which our patients love and at no extra cost.</p> <p>All our ice cream now comes from Marshfield Farm near Bath. The wholesaler identified the farm and assisted in negotiations, persuading them to cut prices by using plain boxes and packaging. The new ice cream provided by Marshfield Farm (215,640 tubs of ice cream a year) is a better quality product with improved taste, no chemical colours or flavours and at the same price as the previous product. We have significantly reduced the food miles as it no longer comes from Belgium, only Bath!</p> <p>All our meat is farm assured and comes from our local butcher, John Shephard who source locally and give assurance to the Trust on provenance. All our beef mince is organic.</p> <p>All our ham is farm assured and supplied from Wiltshire and our cheese from a local producer in Somerset. We use a total of 8,676kg of farm assured ham and 13,529kg of local Somerset cheese every year!</p> <p>All our eggs are free range.</p> <p>All our fish and fish dishes are sustainably sourced and MSC certified.</p> <p>We have recently increased the amount of Fairtrade products sold in our staff restaurant, and have been promoting Fairtrade during Fairtrade fortnight.</p>
How has your project improved sustainable	As a result of the changes we have made to our menus and suppliers, we are now the proud owners of a Silver Soil Association Food for Life Award.



development within your organisation or community setting?

The Trust now operates winter and summer menus to make the most of seasonal produce and reduce food miles, including a seasonal salad, which depends on availability.

Over 93% of our dishes are freshly prepared onsite using this quality locally sourced ingredients and it shows in our patient satisfaction surveys, with our most recent surveys scoring 95.1% (acceptable-excellent).

Since achieving the Food for Life Award, we are now focusing on going for the Gold Food for Life Award for our patient meals and will begin working towards achieving the same high standards for our staff restaurants.

The work we have done so far has made our staff more knowledgeable about seasonality, local produce, sustainability and procurement and working with more fresh produce.

What role does sustainable development play within patient and staff services within your organisation?

Sustainable development plays an important role here at North Bristol NHS Trust;

NBT has recently adopted an Environmental Policy in line with our Environmental Management System (EMS) ISO14001. Our Environmental Policy recognises that the healthcare service we provide has significant impacts on the environment, and as such commits us to managing these environmental impacts in order to deliver continuous environmental improvement and performance across our sites and services.

We are committed to using our influence to enable us, our staff, our patients, our contractors, partners, stakeholders and the wider local community to work together to achieve a healthy, strong, resilient and sustainable community ready for changing times and climates. We will do this through engaging staff through training and awareness programmes and engaging patients and the wider local community on sustainability and the mutual co-benefits with health and wellbeing.

Our Environmental Policy commits us to monitor and source local, organic, seasonal and fairly traded food.

The Environmental Policy and EMS are the vehicles through which sustainable development is delivered across the Trust as it provides a structured framework through which the Trust can mainstream accountability and responsibility for the identification and management of our environmental and sustainability impacts.

Who has led the way on sustainable development within your organisation?

Sustainable Development at the Trust has support from Senior Management and is championed by our Executive Lead, Simon Wood and will be governed through our Sustainable Development Steering Group and delivered through our Sustainable Development Momentum Group.

These working groups feed into the SDMP and will deliver improvements towards Good Corporate Citizen.



Our Catering Team, headed up by our Catering Manager Gary Wilkins has been instrumental in the delivery of these changes. Working alongside the Sustainable Development Unit, here at the Trust, the catering team continue to strive for excellence.

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Second Image	http://www.nhssustainabilityday.co.uk/ie/wp-content/uploads/formidable/Milk-lids-2.jpg
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