

CYNGOR SIR POWYS COUNTY COUNCIL

**County Council
20th April 2016**

REPORT AUTHOR: County Councillor Phil Pritchard, Portfolio Holder for Catering and Cleaning

SUBJECT: Question from County Councillor Matthew Dorrance

What is the Council doing to ensure that locally grown food is used in School Dinners?

Wherever possible we like to try and use Welsh and local suppliers for the provision of school meals. Currently we use a number of Powys based suppliers, all of our sausages come from Langford's (The Welsh Sausage Company) based in Welshpool. All of our bottled water and fruit juice for our high schools is supplied by Radnor Hills based in Knighton. We have a few suppliers for fruit and vegetables these are based in Hereford and Forden (Welshpool).

Powys County Council has a number of requirements suppliers need to meet:

- Sufficient volume i.e. be able to supply to all sites within geographical areas of Powys. Schools are supplied a number of times per week with fresh produce; the frequency depends on the size of the school and the storage facilities available. Delivery frequency needs to be 2-3 deliveries per week to all establishments.
- Good quality produce, suppliers need to meet certain criteria as part of a HACCP set up by PCC. Suppliers need to be STS audited by an external auditor to ensure food safety of produce from farm to fork, in line with recommendations from the Pennington report 2005.
- Reasonable price/ mark up (on-costs).

We are in the process of waiting for the NPS (National Procurement Service) Wales to issue invitations to tender to provide local authorities with new food contracts, this is likely to be August 2016. The catering service works with the commercial services team to ensure any new food contracts provide value for money while maintaining quality.