



# IFSN Farm to School Institutional Buyer Profile

## BUYER INFORMATION

Institution Name:

Contact Info- Name:

Phone: (   )

Email:

Primary Address:

Is delivery required? \_\_\_\_Yes \_\_\_\_No

Preferred Delivery Address(s):

## PURCHASING INFORMATION

Billing Cycle Timeline:

Are adaptations allowed?

Required bidding process information:

Additional rules set for local purchasing from your site admin at your institution:

## FOOD SAFETY REQUIREMENTS FOR PURCHASING

Proof of Farm Food Safety Plan: \_\_\_\_Yes \_\_\_\_No

Current Year Water Test Results: \_\_\_\_Yes \_\_\_\_No

Post Harvest Process Verification: \_\_\_\_Yes \_\_\_\_No

Is GAP certification a requirement of your institution? \_\_\_\_Yes \_\_\_\_No

Other required certifications:

Required cold product temperature upon delivery:                      Frozen:

Required veg/fruit temperature during days with temps above 70 degrees:

Additional requirements:

## PRODUCT INTEREST

Fresh Veg/Fruit:

Traditional Purchasing cycle: From:

To:

Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed
Item:	Base Quantities:	Whole	Minimally processed

Proteins: (beef, chicken, alternative proteins, eggs, cheese, yogurt)

Traditional Purchasing cycle: From:

To:

Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:

Other: (grains, honey, maple syrup, oils, frozen or dried fruit/veg products, others)

Traditional Purchasing cycle: From:

To:

Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form:
Item:	Base Quantities:	Form: