



# 2026 PROCUREMENT SUCCESS

Plan for a successful year with this procurement best practices checklist from Foodbuy Foodservice.

**Evaluate 2025 Data**  
Review top spend categories and suppliers. Identify price increases and opportunities for savings.

**Understand Origins**  
When global trade changes, you'll want to know country of origin and processing for key products.

**Prepare for Busy Seasons**  
Advance-buy products for busy seasons to avoid expensive spot buys.

**Guide Your Locations**  
Off-contract spend can cost you more than you think. Encourage optimal buying by providing location order guides.

**Identify Backups**  
Identify back-up products and suppliers for your most essential programs. That way, you minimize disruption from outages.

**Offset Necessary Expenses**  
Sometimes higher prices for specific items are unavoidable. Offset high costs in some areas by exploring savings in less-vital categories.

**Create Pricing Plans**  
There's a right way to raise prices, when it becomes necessary. Create a plan for announcing and implementing changes in advance.

**Invest in Technology**  
Use data analytics and eProcurement solutions to keep a close eye on your purchases and profits.

Reach out to your Foodbuy account manager to learn more: 813-736-7589