



Model Food Service:
How to Achieve LMCTC Goal IV

Webinar

March 27, 2013

Today's Presenters

 Joel Kimmons, PhD, Nutrition Scientist and Epidemiologist, Division of Nutrition, Physical Activity and Obesity, Centers for Disease Control and Prevention

 Jennifer Herd, Senior Health Policy Analyst Chicago Department of Public Health, Chicago, Illinois

Goal IV Basics

- GOAL IV: To improve access to healthy, affordable foods, local elected officials commit to implementing healthy and sustainable food service guidelines that are aligned with the *Dietary Guidelines for Americans* in all municipally- or county-owned or operated venues that serve food.
- Tour of Goal IV on www.HealthyCommunitiesHealthyFuture.org

Send Us Your Questions Throughout



Your Participation

- Please submit your text questions and comments using the Questions Panel
- Note: Today's presentation is being recorded. Slides and recording will be sent within 48 hours.

Subject Matter Expert:

CDC Joel Kimmons, PhD

Operationalizing Food Service Guidelines to Create a Healthier Food Environment

Let's Move! Cities, Towns & Counties March 27, 2013

Joel Kimmons, Ph.D.

Centers for Disease Control and Prevention

Division of Nutrition, Physical Activity and Obesity

The conclusions in this presentation are those of the author and do not necessarily represent the views of the Centers for Disease Control and Prevention.



Food Service Guidelines

<u>Purpose</u>

Construct a food environment where the norm is

- Healthy dietary choices
- Environmentally sustainable and ethical methods
- Equity throughout

Definition

Food, beverage, and operations standards for institutional food service

- Sourcing
- Purchasing
- Preparing
- Presenting
- Serving
- Selling

Making Healthy Choices... Default, Convenient, Easy, Immediate

Individual and Family

Exposure, norms

Skills, knowledge

Use of time

Individuality

Values

Environment

Ethics

Access

Policy

Economics

Legislation

Advertising

Affordable

Sustainable

Business practices

Social structures, cultural norms, values

Healthy eating

and

physical

activity

Health and Sustainability

- Atmosphere
- Architecture
- Cleaning
- Cooking methods
- Foods offered
- Pricing, serving size
- Placement, promotion

- Building design and facilities
- Energy use
- Waste
- Cleaning materials
- Serving ware
- Packaging
- Sourcing of foods

A sustainable food system—

- ✓ Integrates production, processing, distribution, and consumption
- ✓ Regenerates rather than degrades natural resources
- ✓ Is socially just and accessible
- ✓ Supports the development of local communities

Apply Where Food is Sold, Served, or Consumed

Settings

Federal, state, local governments

School systems

Worksites

Hospitals

Institutionalized populations

Assisted-living communities

Colleges and universities

Community-based organizations (including faith-based)

Day care centers

Targets



Cafeterias
Snack bars
Vending
Lunch rooms
Meetings
Conferences

Operational Stages

- Goals
- Assessment
- Setting
- Scale and level of use
- Authority
- Stakeholders
- Partners
- Assemble a core team

- Reassess goals and outline a plan
- Timeframe and milestones
- Contracts, permits
- Operationalize
- Monitor and provide feedback

Operationalizing Food Service Guidelines

<u>Stakeholders</u>—producers, suppliers, managers, contracting officers, vendors, dietitians, employees, and consumers

- Size
- Culture
- Nature
- Management structure

- The health case
- The business case
- Economic situations
- Societal needs
- Cultural acceptability
- Environmental issues
- Overall sustainability

Implementing HHS/GSA Guidelines and CDC



Health and Sustainability Guidelines for Institutional Food Service

Direct

- Influence individuals by changing the food environment
- Adults spend considerable time at work as do children in school
- More than 100 million Americans eat at work daily^{1,2}

Indirect

Influence family behavior and community norms

System

- Couple the production and demand of healthy foods
- Develop social structures and cultural norms and values

Resources

HHS and GSA Health and Sustainability Guidelines for Federal Concessions and Vending Operations

http://www.cdc.gov/chronicdisease/resources/guidelines/food-service-guidelines.htm

Healthier Vending Machine Initiatives in State Facilities
http://www.cdc.gov/obesity/stateprograms/pdf/Healthy_Vending_Machine_Initiatives_in_State_Facilities.pdf

GSA: Concessions and Cafeterias: Healthy Food in the Federal

Workplace

http://www.gsa.gov/portal/content/104429

Dietary Guidelines for Americans

www.health.gov/dietaryguidelines

www.nutrition.gov





LMCTC Community Spotlight:

Chicago, Illinois Jennifer Herd



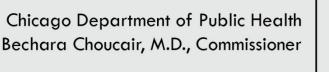
City of Chicago's Blueprint for Establishing Healthy Vending

Let's Move Cities, Towns & Counties March 27, 2013

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PRESENTATION OUTLINE

- Background
- Nuts and Bolts
- 3. Examples of New Health Measures
- 4. Blueprint for Healthier Vending
- 5. The Chicago Park District Leads the Way

NUTS AND BOLTS OF PROCESS

- Work with City Agency Partners
 - Develop strategy on percentage before approaching lead vending agency
- Complete Due Diligence on Best Practices
 - -Defining "Healthy" and the 4 P(s): Product Placement, Pricing, Posting and Promotion

SELECTING NEW GUIDELINES

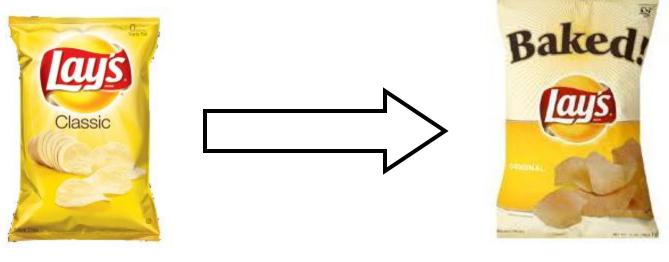


Alliance for a **Healthier Generation**

- Guidelines align with the American Heart Association nutritional recommendations
- Followed Alliance for a Healthier Generation
- Added additional guidelines for dietary needs, i.e. gluten, peanut allergy, etc
- Involve Registered Dietitian and other expert community partners

LIMITING FAT

- < 35% calories from fat
- <10% of calories from saturated fat
 - Seeds, nuts, and dried fruits exempt from these guidelines



10g Fat 2g Fat

LIMITING SUGAR

- ≤ 35% sugar by weight
- ≤ 42 grams of added sweetner per 20 oz. serving



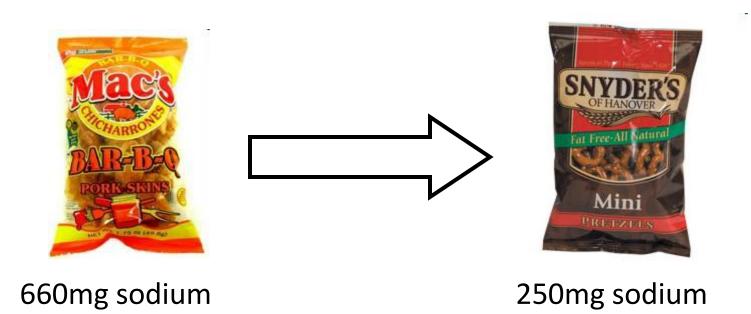


24g Sugar

15g Sugar

LIMITING SODIUM

- <400 mg sodium per serving and at least five items ≤ 250 mg of sodium
- Offer at least one peanut and gluten free choice



BEFORE & AFTER



Nutriti	on Facts
Serving Size 1 oz	
Amount Per Servin	ng
Calories 170	Calories from Fat 100
	% Daily Value*
Total Fat 11g	17%
Saturated Fat 1	1.5g 7%
Trans Fat 0g	
Cholesterol 0n	ng 0%
Sodium 250mg	10%
Total Carbohydrate 15g 5	
Dietary Fiber le	ess than 1g 2%
Sugars 0g	
Protein 2g	

VS



Nutrition Fac Serving Size 1 oz.	cts
Amount Per Serving Calories 130 Calories from	Fat 45
	Value*
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 1.5g	
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 19g	6%
Dietary Fiber less than 1g	2%
Sugars less than 1g	
Protein 3g	

Higher in:

- Calories
- Fat
- Saturated Fat
- Sodium

- 34% less calories
- Half the amount of total fat and saturated fat





























BEVERAGES

- Drinking water must account for 25 percent of the machine's product options.
- All remaining beverage options must contain less than or equal to 25 calories per eight ounces.
- All beverages, with the exception of water and seltzer, are limited to 12 ounces.
- Unsweetened water and drinking water must be at least 12 ounces.
- Portion sizes smaller than 12 ounces are encouraged for high-calorie beverages.

A Blueprint for healthier vending

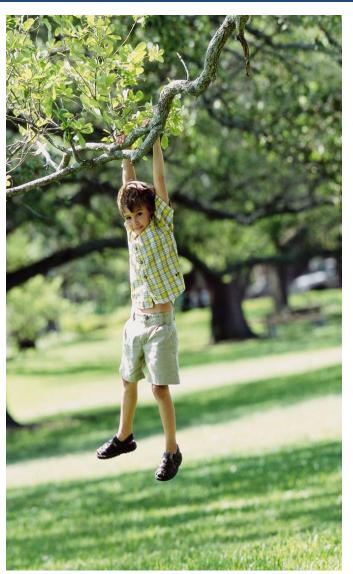
- Due Diligence/Planning
- Select Vendor
- Roll-out of new machines
- Staff Education
- Consideration to Expand Outreach to larger Community by encouraging other employers to adopt healthy vending

Chicago's Healthy Vending Challenge

http://www.cityofchicago.org/content/dam/city/depts/cdph/CDPH/BlueprintHealthierVending 2013.pdf



CHICAGO PARK DISTRICT LEADS THE WAY



- In Chicago it was actually the Park
 District that developed the first
 healthier snack vending and with
 100% healthier snacks
- The DATA speaks volumes....
- Currently, in process of developing 100% healthy beverage policy too!
- Report available at
 http://www.clocc.net/news/VendingWhitePaper2012.pdf





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Additional Goal IV Resources - ChangeLab Solutions

- Sample resources include:
 - A Guide to Healthier Vending for Municipalities
 - Guide to Understanding Healthy Procurement
 - Developing a Healthy Beverage Vending Agreement
- All of these resources featured on the IV Resources" tab of www.HealthyCommunitiesHealthyFuture.org
- Contact: Quang "Q" Dang, Program Director and Senior Staff Attorney at ChangeLab Solutions to learn more: qdang@changelabsolutions.org

Want More Information on LMCTC?

Visit:

www.HealthyCommunitiesHealthyFuture.org

 Sign up for the LMCTC newsletter: go to homepage, click on Newsletter signup in the footer, fill out information in box.



Is Your Local Elected Official Committed to the 5 Goals?

 See if your city, town or county's local elected official is participating by going here:

Home page -> See Progress



Additional Information

- Local elected officials or their designees can sign up to LMCTC by clicking here on the home page
 - For more info on committing to the goals,
 - News -> Webinar Archive -> Aug 15, 2012 webinar
- Not a local elected official? Connect with your local elected official about what support you can help them in their LMCTC participation, or encourage them to participate



Questions and Answers



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Next 2 Webinars (April and May): Goal V

Active Kids at Play: Mapping local playspaces, completing a needs assessment, developing an action plan, and launching a minimum of three proven policies, programs or initiatives aimed at increasing access to play.

First Webinar: April 23, 2013 at 3pm ET featuring KaBOOM!, CDC and Amory, MS.

Second Webinar: Early May featuring ChangeLab Solutions and Knoxville, TN.

THANK YOU!!!

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