

## Examples of Policies to Increase Access to Healthier Food Choices for Public Places: National, State, and Local Food and Nutrition Guidelines

### National Policies

- **Partnership for a Healthier America, National Recreation and Park Association, and Boys & Girls Club of America**

Setting: Out-of-School Time Programs

In February 2014, Partnership for a Healthier America (PHA) announced that National Recreation and Park Association and Boys & Girls Club of America will ensure that nationwide 5,400 sites and clubs, which have before-school programs, after-school programs, and/or summer camps, will adopt nutrition and physical activity standards over the next five years. The nutrition standards will ensure that snacks and meals have more fruits, vegetables, and whole grains, no artificial trans fats or sugar sweetened beverages, only non-fat or reduced fat dairy products, only lean meat, poultry, seafood, eggs, and beans/legumes, and that plain water is available at all times at no cost to youth and staff.

<http://www.nrpa.org/committohealth/>

- **The US Department of Health and Human Services (HHS) Hubert H. Humphrey Building**

Venues: Cafeterias/Cafes

In 2011, the Humphrey Building Cafeteria was the first federal food service operation to incorporate the HHS/General Services Administration (GSA) Health and Sustainability Guidelines for Federal Concessions and Vending Operations, which were updated in 2016:

[https://www.cdc.gov/obesity/downloads/guidelines\\_for\\_federal\\_concessions\\_and\\_vending\\_operations.pdf](https://www.cdc.gov/obesity/downloads/guidelines_for_federal_concessions_and_vending_operations.pdf).

As of March 2012, all of GSA's 32 federal facilities in the Capital Region have incorporated the guidelines in full or in part. The goals of the guidelines are to eliminate industrially produced trans fats, decrease sodium content, and allow individuals to make informed choices through labeling of menu items. Monthly cafeteria sales increased by 34 percent on average compared to the same time period in the year before the changes were made. The agency believes that the success of the program is due, in part, to educating consumers about the changes and support from key leadership at all levels.

[http://www.cspinet.org/new/pdf/case\\_study\\_humphrey\\_building\\_cafeteria\\_experience\\_may\\_2012.pdf](http://www.cspinet.org/new/pdf/case_study_humphrey_building_cafeteria_experience_may_2012.pdf)

- **United States Army**

Venues: Meals Served through Institutions or Public Programs

The United States Army has established a feeding standard for 10 Initial Military Training (IMT) installations around the country participating in the Soldier Fueling Initiative (SFI).

This encompasses Department of Defense (DOD) nutrition standards, nutrition education, menu development, product selection, and preparation and serving standards. Menu standards aim to provide variety, texture, flavor, and color and address

levels of fat, sodium, sugars, whole grain, and fortification with vitamins and minerals. The standards specify that regular or diet sodas, breakfast pastries, sugar-free desserts, and frankfurters and other link-type meats will not be served.

[https://quartermaster.army.mil/jccoe/Operations\\_Directorate/QUAD/nutrition/IMT\\_SFI\\_GUIDE\\_2016.pdf](https://quartermaster.army.mil/jccoe/Operations_Directorate/QUAD/nutrition/IMT_SFI_GUIDE_2016.pdf)

- **United States National Park Service**

Venues: Concessions

On June 5, 2013, the U.S. National Park Service launched the Healthy and Sustainable Food Program (HSFP). The program requires parks to include the healthy food standards in new contracts with concessioners. In parks where the contract is not up for renewal, the park is encouraged to work with concessioners to voluntarily adopt the guidelines. The standards state that all entrees or meals must come with fruit or vegetable, milk should be low-fat, 30% of beverages have no added sugars, two meals meet nutrition standards, and foods that contain no trans fat.

[https://www.nps.gov/subjects/concessions/upload/Frontcountry\\_Healthy\\_Foods.pdf](https://www.nps.gov/subjects/concessions/upload/Frontcountry_Healthy_Foods.pdf)

- **United States Centers for Disease Control and Prevention**

Venues: Vending, Cafeterias/Cafes, Concessions

On January 11, 2018, CDC adopted an operational policy (# CDC-AM-2018-01) to ensure all new and renegotiated food service contracts and permits meet the Food Service Guidelines for Federal Facilities. The policy applies to agreements with vendors to provide food service in CDC-owned or -operated dining and vending facilities. The goal of the policy is to increase the availability of whole grains, fruits, and vegetables, and foods and beverages lower in added sugars, saturated fats, sodium, and calories in its facilities, reduce sodium consumption among CDC employees, model the promotion of healthy nutrition in the workplace, and strengthen environmentally responsible food service practices. Vendors are required to comply with the nutrition standards for prepared and packaged foods at the standard implementation level.

<https://www.cdc.gov/maso/policy/Food-Service-Guidelines.pdf>

## **State and Local Policies**

### **Alabama**

- **Alabama Department of Public Health**

Venues: Vending

The Alabama Department of Public Health Nutrition and Physical Activity Division developed the Alabama Healthy Vending Machine Program. The program focuses on improving nutrition standards for at least 25% of the foods and beverages in vending machines in government agencies, hospitals, universities, and private businesses. Healthier options are highlighted through the use of the Good Choice symbol, promotional materials, an informational website, strategic high-visibility placement of healthier items in the machines, and pricing strategies that encourage the purchase of healthier items. A toolkit and approved snack list are available.

<http://www.alabamapublichealth.gov/npa/vending-machines.html>

## Arizona

- **Maricopa County, AZ**

Venues: Vending

The Better Bites/Better Gulps vending program started in 2015 in Maricopa County, Arizona and requires that half of snacks and beverages sold in the vending machines meet the nutrition guidelines. At least half of foods sold in vending machines must contain  $\leq 250$  calories per item,  $\leq 35$  percent calories from fat (except 100% nut or seed packages),  $\leq 10$  percent calories from saturated fat, 0g trans fat,  $\leq 35$  percent sugar by weight (except fruits and vegetables with no added sweeteners or fats) with a maximum of 15g of total sugar per item, and  $\leq 250$ mg sodium per item. Additionally, at least one item must have  $\geq 10$  percent fiber per serving, and sugarless gum is acceptable. Snacks must be sold in single-serving packages. Half of beverages must be either water; nonfat or low-fat dairy milk or calcium and vitamin-D fortified milk alternatives that are  $< 200$  calories per container; 100% fruit or vegetable juice in  $\leq 12$  ounce maximum containers, no added sweeteners, and  $\leq 200$ mg of sodium per contain; tea or black coffee; or non-caloric and low-calorie beverages (excluding energy drinks) that are  $\leq 40$  calories per container. Except for milk, which can be flavored, beverages cannot contain added caloric sweeteners. Food and beverages that meet the nutrition standards must be priced competitively and stocked according to the program's Plan-o-Gram.

## Arkansas

- **City of Fayetteville, AR**

Venues: Vending

In 2016, the mayor of Fayetteville approved the establishment of healthy guidelines for all vending machines located on the city's property. Based on the American Heart Association's healthy workplace food and beverage guidelines, none of the food products offered through vending can contain trans fat or more than 230 mg of sodium. One-quarter of the food options must be no more than 200 calories, with less than 10% of calories from saturated fat and less than 35% of the weight from sugars. At least half of the beverage offerings must be 40 calories or less, 100% fruit or vegetable juice with no added caloric sweeteners and fewer than 230 mg of sodium, or fat-free or low-fat milk.

*Policy is available upon request*

- **City of Little Rock, AR**

Venues: Vending

In May 2017, the City Manager of Little Rock signed a policy that set nutrition standards for vending machines on city-owned buildings and property. All food items must contain 0g of trans fat and  $< 230$ mg of sodium, and 25 percent of food products must contain  $< 200$  calories, less than 10 percent of calories from saturated fat, and less than 35 percent of total weight from sugar. At least half of beverages must be either  $< 40$  calories, 100 percent fruit or vegetable juice with no added caloric sweeteners and  $< 230$ mg of sodium, or nonfat or low-fat milk. Consistent with federal law, calorie information must be available to consumers before they purchase an item. Full

implementation must be in effect by June 30th, 2017.

- **City of North Little Rock, AR**

Venues: Meetings and Events, Vending, Concessions

In 2012, North Little Rock City Council passed resolution 8058 (amended in 2014 with R-8551), requiring that 50% of foods and beverages served at meetings and events and sold through vending machines be healthier options (using the NIH's Go, Slow, Whoa criteria). The City also recommends at least two food and two beverage options at concession stands be healthier. Healthier options sold through vending and concessions should be competitively priced (lower or equal to unhealthy options) and displayed more prominently than other foods.

[http://nlr.ar.gov/userfiles/Servers/Server\\_63092/file/Fit%20%20Live/Employee%20Wellness/R-8551\\_Healthy%20Food%20Options%20Guidelines\\_amended%202014.pdf](http://nlr.ar.gov/userfiles/Servers/Server_63092/file/Fit%20%20Live/Employee%20Wellness/R-8551_Healthy%20Food%20Options%20Guidelines_amended%202014.pdf)

- **City of Rogers, AR**

Venues: Vending

In March 2017, the mayor of Rogers signed an executive order to increase healthy food and beverage options in all vending machines on city property. All vended food items must have 0g of trans fat and  $\leq 230$ mg of sodium. Additionally, 25 percent of food items offered must contain  $\leq 200$  calories,  $< 10$  percent of calories from saturated fats, and  $< 35$  percent of the total weight from sugar. Half of the beverages sold in vending machines must be  $\leq 40$  calories, 100 percent juice with no added caloric sweeteners, 100 percent vegetable juice with  $< 230$ mg of sodium, or be nonfat or low-fat milk. Consistent with federal law, the order requires that the calorie content of food and beverage items be clearly displayed at the point of purchase.

- **City of Springdale, AR**

Venues: Vending

In 2016, the mayor of Springdale ordered that machines in city-owned buildings must display calorie information for all products. All snack foods must contain 0 grams of trans fat and  $\leq 230$  mg of sodium. 25% of snack products must be  $\leq 200$  calories,  $< 10\%$  of calories from saturated fat,  $\leq 35\%$  of its weight from sugars. 50% of beverages must have  $\leq 40$  calories, be 100% fruit-juice with no added sweeteners, 100% vegetable-juice with  $< 230$  mg of sodium, or be low-fat or fat-free milk.

## California

- **State of California**

Setting: Public Worksites

Venues: Vending

In September 2008, the Governor of California approved Senate Bill 441, which amended the Government Code to include nutrition standards for food and beverages sold in vending machines in state buildings. The original legislation was set to expire on January 1, 2015. Senate Bill 912, which was approved in September 2014, extended the nutrition requirements indefinitely. These bills require that at least 35 percent of food

offered in vending machines on any state property contain  $\leq$  35 percent of calories from total fat (except nuts, seeds, and whole grain products),  $\leq$  10 percent of calories from saturated fat, and  $\leq$  35 percent of total weight from sugar (except fruits and vegetables). At least one-third of beverages must be water, milk or milk substitutes, 100 percent fruit juice, fruit drinks with  $\geq$  50 percent fruit juice with no added sweeteners, or electrolyte replacement beverages with  $\leq$  42 grams added sweetener per 20-ounce serving. An additional one-third of beverages must meet the nutrition criteria listed above or be flavored milk, contain less than 20 calories per 12-ounce serving, or contain  $\geq$  50 percent fruit juice with non-caloric sweeteners. There are no nutrition restrictions for the remaining one-third of beverages offered.

Senate Bill No. 441:

[http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill\\_id=200720080SB441&search\\_keywords=](http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=200720080SB441&search_keywords=)

Senate Bill No. 912

[http://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill\\_id=201320140SB912](http://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201320140SB912)

Setting: Correctional Facilities

Venues: Meals Served through Institutions or Public Programs

The Department of Correction nutrition guidelines were developed collaboratively by nutrition experts from nine California state departments. Beverage goals include that at least 50% of beverages should contain  $\leq$  40 calories per serving (other than 100% juice and unsweetened milk), beverages  $>$  40 calories be limited to 8 oz. per serving and free drinking water is available throughout the day. They aim to serve only 1% or non-fat milk, yogurt or cottage cheese, and yogurt that contains no added caloric sweeteners. The sodium goal for processed cheeses is  $\leq$  230mg sodium per serving.

They aim to eliminate or limit fried food options and limit sodium in mixed dishes to  $<$  800mg per serving, vegetables contain  $\leq$  230 mg sodium per serving and entrees consisting of 50% or more vegetables have  $\leq$  480 mg sodium per serving. They try to serve at least three whole or sliced servings of fruit daily, at least one raw or steamed/baked vegetable daily.

For grains, they aim to make them whole grain; limit sodium in cereal and pasta offerings to  $<$  230 mg of sodium and  $\leq$  140 mg of sodium per ounce of bread. 50% of cereals should  $\geq$  3g of fiber and  $<$  10g of total sugars per serving.

## Counties

- **Alameda County, CA**

Venues: Vending, Meetings and Events, Cafeterias

The Alameda County Board of Supervisors adopted a policy in 2009 requiring that 50% of food and beverage items available at county-funded meetings and events are healthier options. This includes items available in vending machines on county owned or leased property. Healthy options must be placed in easily visible locations.

[https://www.acgov.org/sustain/documents/Nutr\\_Policy\\_Fact\\_Sheet.pdf](https://www.acgov.org/sustain/documents/Nutr_Policy_Fact_Sheet.pdf)

- **Contra Costa County, CA**

Venues: Vending

Contra Costa County Board of Supervisors enacted a policy in 2004 that requires that 50% of food and beverages sold in vending machines in county owned or operated facilities (excluding Contra Costa Health Services) meet specific nutrition standards.

<http://www.co.contra-costa.ca.us/DocumentCenter/View/2089/VendingMachinePolicy-Final?bidId=>

Vending policy in Contra Costa Health Services facilities requires that 100% of snack foods and beverages meet specific nutrition standards.

<https://cchealth.org/nutrition/vending-machine-guidelines.php>

**Los Angeles County, CA**

Venues: Concessions, Cafeterias, Meals Served through Institutions or Public Programs

LA County Board of Supervisors Motion 11-1093

In March 2011, LA County Department of Public Health was given authority by the County Board of Supervisors to address all county food service and vending contracts. All new food service requests for proposals (RFPs) must include nutrition standards and practices that promote healthy foods. The food service requirements for concessions require that at least 50% of entrées contain  $\leq 500$  calories,  $\leq 35\%$  of calories from fat,  $\leq 10\%$  of calories from saturated fat,  $\leq 600$  mg of sodium, and no trans fat. It is recommended that there is at least one vegetarian entrée per meal service.

Additionally, side items must meet the same criteria listed above, but must contain  $\leq 250$  calories and  $\leq 360$  mg sodium. Snacks and desserts must meet the criteria for vending, and when desserts are served, they should contain little or no added sugars. In addition, two healthy salad dressing options, at least three fresh fruits, and two non-starchy vegetable items should be available at each service. At least half of entrees made with grains must be whole grain. It is recommended that proteins be extra lean or lean, and that dairy should be low- or non-fat, low-sodium (when applicable), and contain no or few added sweeteners. Half of the beverages served at concessions must meet the vending criteria listed above.

The food service requirements also include offering a reduced-size portion and limiting the serving of fountain drinks ( $\leq 16$  ounces per container), not offering any deep-fried items, labeling nutrition information for menu items, and pricing and placing healthier items competitively. The requirements also include the implementation of a gradual sodium-reduction plan.

Conducted six months after implementation, a Nutrition Environment Measures Survey (NEMS) evaluation of the procurement initiative found that there were three additional entrees labeled as healthy available; there was relative compliance with portion sizes of sugary drinks (although labeling of larger cups specifically for the use of diet drinks was not clear); the percent of healthy snacks and beverages increased in vending machines; and pricing, placement, and promotion strategies were adopted. The initiative reaches

many people through institutions where the county is responsible for serving food, like jails and juvenile hall or probation camps.

Motion: <http://file.lacounty.gov/SDSInter/bos/supdocs/59493.pdf>

Evaluation:

[http://www.centertrt.org/content/docs/Intervention\\_Documents/Intervention\\_Templates/LA\\_County\\_Template.pdf](http://www.centertrt.org/content/docs/Intervention_Documents/Intervention_Templates/LA_County_Template.pdf)

Venues: Vending

Board of Supervisors Order 25, Enacted 8/8/2006, Sunsets 10/21/2018

Los Angeles County requires that 100% of all snacks and beverages sold in vending machines on government property meet the State of California's Nutrition Guidelines (developed for schools). Vended food items shall be (per package or food item)  $\leq 250$  calories,  $\leq 35\%$  calories from fat (excluding legumes, nuts, nut butters, seeds, eggs, non-fried vegetables, and cheese packaged for individual sale),  $\leq 10\%$  calories from saturated fat (excluding eggs and cheese packaged for individual sale),  $\leq 20\%$  of calories from total sugars (excluding fruits and vegetables),  $\leq 200$  mg sodium, and no added trans fat. Half of all grains must be whole grains, and grain or potato-based products must contain  $\geq 2$  grams of dietary fiber.

Beverages should be water; carbonated water; 50% fruit or vegetable juice with no added sugars and  $\leq 230$ mg of sodium per serving; milk products (reduced-fat, low-fat, nonfat, or non-dairy milk with no added sugars); or sugar-sweetened or artificially-sweetened beverages that are  $\leq 25$  calories per 8 ounces.

Vending Policy:

[http://file.lacounty.gov/SDSInter/bos/supdocs/080806\\_25.pdf#search=%22board%20order%2025%22](http://file.lacounty.gov/SDSInter/bos/supdocs/080806_25.pdf#search=%22board%20order%2025%22)

In 2016, the LA County Department of Public Health completed an evaluation of the county's largest vending machine contract. They found average sodium per packaged snack in vending machines decreased by 30% within the first 8 months after implementation (from 294 mg before implementation to 205 mg after). The number of healthy snack options sold in machines also increased.

Evaluation: <https://www.cdc.gov/salt/pdfs/success-story-lacounty.pdf>

- **Marin County, CA**

Venues: Vending

Fifty percent of the food and beverages sold through vending machines in Marin County's Department of Health and Human Services building must meet nutrition standards. The vendor must use pricing and promotion techniques to support the healthier options.

- **Monterey County, CA**

Venues: Vending

Monterey County Board of Supervisors enacted a policy in 2009 that requires that 100% of beverages and snacks/food sold in vending machines in County owned, leased, and/or operated facilities meet specific nutrition standards.

<http://www.co.monterey.ca.us/home/showdocument?id=22309>

- **San Diego County, CA**

Venues: Cafeterias and Cafes, Meetings and Events, Meals Served through Institutions or Public Programs

On June 21, 2016, the San Diego Board of Supervisors, led by Greg Cox and Ron Roberts, launched the Live Well San Diego Food System Initiative, directing the county to develop the Eat Well Practices, which were approved (5-0) on December 13, 2016. The Eat Well Practices offer guidance and best practices for food and beverages offered at county facilities and contracted sites, including congregate and custodial meals, cafeterias and cafes, group homes or home-delivered meals, and meetings and events. The guidelines recommend offering minimally processed fruits and vegetables, whole grains, and diverse sources of protein, while limiting saturated fats, trans fats, salt, and added sweeteners. Additionally, the Eat Well Practices also include suggestions for providing nutrition information, sustainability, price, promotion, and placement.

Eat Well Practices:

[http://www.livewellsd.org/content/dam/livewell/topics/Eat-Well-Practices/PDFs\\_EatWell/Eat%20Well%20Practices.pdf](http://www.livewellsd.org/content/dam/livewell/topics/Eat-Well-Practices/PDFs_EatWell/Eat%20Well%20Practices.pdf)

Venues: Vending

In December 2013, the San Diego County Board of Supervisors passed a policy requiring that 100% of foods and beverages sold in vending machines at county facilities that primarily serve youth and 50% of foods and beverages sold in vending machines at all other county facilities meet nutrition standards. The nutrition standards include limits on calories, total fat and saturated fat, sugar, and sodium, and encourage the availability of water and snack options with dietary fiber.

County of San Diego Board of Supervisors K-14; sunsets December 31, 2020

<http://www.sandiegocounty.gov/cob/docs/policy/K-14.pdf>

- **City and County of San Francisco, CA**

Venues: Vending, Meetings and Events, Cafeterias/Cafes, Concessions

Ordinance 91-16; adopted and signed by Mayor May 17, 2016

In 2010, an executive directive set nutrition standards for food and beverages sold through vending machines on city and county property. The directive was replaced by a more comprehensive ordinance adopted in 2016.

Vending machines should include calorie labeling per FDA regulations by 12/1/16.

Prepackaged foods sold through vending machines, served at city meetings, events, and through restaurants on city property should contain ≤ 200 calories per serving, ≤ 35% calories from total fat, ≤ 1 g of saturated fat per serving, no trans fat and no partially hydrogenated oil, ≤ 35% of weight from total sugars, ≤ 240 milligrams of sodium per serving, and no candy except for sugar-free mints and gum. Exempt from the nutrition



standards are fruits and vegetables with no added salt, sugar, or fat; nuts, seeds, and nut butters with a serving size of no more than 1.5 ounces; plant-based spreads including hummus, guacamole, and pesto; and low-fat, reduced-fat, or fat-free cheeses. Beverages must be 100% juice with no added sweeteners, ≤ 230 mg sodium per serving, and ≤ 120 calories per eight fluid ounces; low-fat or fat-free milk; or diet drinks, and must not be sugar-sweetened beverage with more than 25 calories per eight ounces. Diet or artificially sweetened beverages can be no more than 25% of beverages sold or offered.

In addition, city-sponsored events should have water available; serve smaller portions, offer vegetarian options; include healthy foods like fruits, vegetables, whole grains, low-fat dairy, and lean meats; and prepare foods by healthy cooking techniques. At least 25 percent of meals served at restaurants on public property also should contain ≤ 700 calories, ≤ 35% of calories from fat, ≤ 5 grams saturated fat, ≤ 0.5 grams of trans fat and no partially hydrogenated oil, ≤ 105 milligrams of cholesterol, ≤ 35% of calories from sugars, ≤ 800 milligrams of sodium, and there should be at least two servings (1–1.5 cups) of vegetables and/or fruits per meal.

Finally, the ordinance encourages restaurants, cafeterias, and concessions on city property to offer healthy options.

The nutrition standards will be updated based on periodic review and recommendation from the Department of Public Health, in consultation with the health service system, to the Board of Supervisors.

Ordinance: <http://voicesforhealthykids.org/wp-content/uploads/2016/06/SF-procurement-ordinance.pdf>

Another San Francisco ordinance restricts the advertising of sugar-sweetened beverages on all city and county property. The pre-existing ordinance, which applied to tobacco and alcohol, was amended to include sugar-sweetened beverages. The ordinance was introduced on March 10, 2015; passed unanimously by the Board of Supervisors on June 16, 2015; and signed by the Mayor on June 25, 2015. It became effective immediately. [The law has been challenged in court by the American Beverages Association on the grounds of free-speech.](https://sfgov.org/legistar.com/LegislationDetail.aspx?ID=2240423&GUID=5220A723-8443-476C-A36D-A986D9A4AAF3)  
<https://sfgov.org/legistar.com/LegislationDetail.aspx?ID=2240423&GUID=5220A723-8443-476C-A36D-A986D9A4AAF3>

- **San Mateo County, CA**

Venues: Vending, Meetings and Events, Cafeterias

San Mateo County's Wellness Policy, enacted in 2011, aims to increase access to healthy food and beverage options and establishes nutrition standards for on-site food service, vending machines, commissaries, meetings, trainings, conferences, waiting areas, and lobbies.

[https://hr.smcgov.org/sites/hr.smcgov.org/files/hfWC\\_WellnessPolicy\\_2pg%20FAQs\\_updated%209-16.pdf](https://hr.smcgov.org/sites/hr.smcgov.org/files/hfWC_WellnessPolicy_2pg%20FAQs_updated%209-16.pdf)

- **Santa Barbara County, CA**

Venues: Meeting and Events

Requires that at least 50% of beverages purchased with county funds and served at Public Health Department events include water, 100% juice, and/or diet soda (only if regular soda is offered).

*Policy is available upon request*

- **Santa Clara County, CA**

Venues: Meetings and Events, Vending, Meals Served through Institutions or Public Programs, Cafeterias/Cafes, Concessions

The Santa Clara County Public Health Department food and beverage policy went into effect July 1, 2012. The standards are required for county meetings, events, vending machines, and custodial populations, including: Department of Correction, Department of Probation, Social Services Agency, and Santa Clara Valley Medical Center. The standards are recommended for cafeterias, cafes, and county-leased properties.

<http://vmcfoundation.org/vmc/wp-content/uploads/2011/09/SCC-Nutrition-Standards.pdf>

Venues: Vending, Cafeterias/Cafés, Concessions, Meetings and Events  
Ordinance 85472

In April 2017, the Santa Clara Board of Supervisors voted unanimously to approve an ordinance prohibiting the sale of all sugar-sweetened beverages within the Santa Clara Valley Health and Hospital System, and the ordinance was adopted in May. The policy includes cafeterias, cafés, catering, gift shops, or other onsite food distributors such as food trucks at all County-run health facilities. The policy will be implemented within six months of the adoption date (by October 2017). The ordinance also included a restriction on the sale of sugar-sweetened beverages in kid's meals and health warnings on advertisements for sugar-sweetened beverages.

Ordinance: [http://sccgov.iqm2.com/Citizens/Detail\\_LegiFile.aspx?ID=85472](http://sccgov.iqm2.com/Citizens/Detail_LegiFile.aspx?ID=85472)

Report: [http://sccgov.iqm2.com/Citizens/Detail\\_LegiFile.aspx?ID=85391](http://sccgov.iqm2.com/Citizens/Detail_LegiFile.aspx?ID=85391)

- **Solano County, CA**

Venues: Vending

Fifty percent of food and beverages sold through vending machines on county property must meet nutrition standards. Healthier items must be priced less than or equivalent to items that do not meet the standards. Healthier items also must be placed in the top third of the vending machine to increase viability. In addition, marketing of unhealthy food items on or around the vending machine is prohibited.

## Cities

- **City of Baldwin Park, CA**

Venues: Vending, Concessions, Meals Served through Institutions or Public Programs  
The City of Baldwin Park mandates that 100% of foods and beverages provided and/or sold in city facilities, vending machines, and institutions, including but not limited to afterschool programs, recreation centers, pools, libraries, parks, community centers, and childcare centers, meet nutrition standards. Vending machine fronts advertise a “Healthy Baldwin Park.”

- **City of Bell Gardens, CA**

Venues: Vending

The City of Bell Gardens requires that 100% of foods and beverages sold in vending machines located on city property meet nutrition standards.

<http://www.californiaprojectlean.org/docuserfiles//BG%20Final%20Vending%20Stds.pdf>

- **City of Brentwood, CA**

Venues: Vending, Concessions

The City of Brentwood mandates that all vending and concession foods and beverages made available on city premises meet the nutrition standards in their wellness policy.

<https://www.brentwoodca.gov/civicax/filebank/blobdload.aspx?blobid=24360>

- **City of Carson, CA**

Venues: Vending

The City of Carson enacted a policy that went into effect on July 1, 2012 requiring all vending machines in city facilities to contain 100% healthy snack, entrée, and beverage offerings.

[http://ci.carson.ca.us/MeetingAgendas/AgendaPacket/MG53054/AS53066/AS53070/AS53099/DO53125/DO\\_53125.PDF](http://ci.carson.ca.us/MeetingAgendas/AgendaPacket/MG53054/AS53066/AS53070/AS53099/DO53125/DO_53125.PDF)

- **City of Chula Vista, CA**

Venues: Vending

Chula Vista City enacted a policy in 2006 that requires all vending machines in any city facility contain 100% healthy snack and beverage offerings.

<https://www.chulavistaca.gov/home/showdocument?id=11200>

- **City of Davis, CA**

Venues: Vending, Concessions

At least 50% of the foods and beverages offered at Parks and Recreation Facilities in vending machines and at city-operated concessions must meet nutrition standards, in support of the Healthy Eating Active Living (HEAL) Cities Campaign.

<http://city-council.cityofdavis.org/media/default/documents/pdf/citycouncil/councilmeetings/agendas/20101214/packet/03-a-heal.pdf>

- **City of El Monte, CA**  
 Venues: Vending and Concessions  
 The City of El Monte requires that 100% of food snacks and beverages for sale in vending machines and snack bars or offered for consumption at youth-oriented programs and facilities meet nutrition standards. The resolution language stipulates that future procurement or contractual negotiations include the nutrition guidelines.  
[https://www.californiaprojectlean.org/docuserfiles//El%20Monte\\_city%20%20food%20policy.pdf](https://www.californiaprojectlean.org/docuserfiles//El%20Monte_city%20%20food%20policy.pdf)
- **City of Huntington Park, CA**  
 Venues: Vending and Concessions  
 The City of Huntington Park mandates that 100% of food and beverages funded by the city and provided or sold in city facilities including youth-oriented programs, recreation centers, pools, libraries, parks, and community centers meet nutrition guidelines.
- **City of La Puente, CA**  
 Venues: Concessions, Vending, Meetings and Events, Meals Served through Institutions or Public Programs  
 The City of La Puente requires that 100% of beverages and foods sold through city facilities, institutions, vending, or provided at meetings of city staff comply with nutrition standards.  
<http://www.californiaprojectlean.org/docuserfiles/la%20puente.pdf>
- **City of Long Beach, CA**  
 Venues: Vending, Meetings and Events  
 The City of Long Beach Department of Health and Human Services enacted a Healthy Snack Food and Beverage Policy and a Healthy Beverage Vending Policy in December 2011 for city sponsored meetings and events. In April 2011, the Long Beach City Council passed a healthier food and beverage resolution. Later in the year, the City Manager approved the Department of Health and Human Services' recommendations for nutrition requirements.  
<http://cfpa.net/losangeles/long-beach-votes-in-favor-of-healthy-food-and-beverage-policies>
- **City of Los Angeles, CA**  
 Venues: Vending  
 The city of Los Angeles requires 25% of the food and beverages sold in vending machines in city facilities and in city-sponsored programs to meet nutrition standards.  
<http://eatbettermovemore.org/sa/policies/pdf/LAChildNutrition.pdf>

- **City of Mountain View, CA**  
 Venues: Vending, Meetings and Events, Meals Served through Institutions or Public Programs  
 70% of food and beverages sold in vending machines in city facilities must meet nutrition standards. 100% of the beverages and at least one of the food options served at city-sponsored events and meetings must meet nutritional standards. 50% of the snacks served at youth programs must meet nutritional standards. Employee potlucks are recommended to be healthy.  
<http://www.healnation.com/sites/default/files/documents/Mountain%20View%20Nutrition%20Policy.pdf>
- **City of Pasadena, CA**  
 Venues: Vending, Meetings and Events, Meals Served through Institutions or Public Programs  
 The City of Pasadena requires that 100% of the food and beverages sold in vending machines on city property, as well as 100% of the food and beverages served at all meetings, programs, and events led or coordinated by city staff and programs, or purchased using city funds, meet nutrition standards.  
[http://ww2.cityofpasadena.net/councilagendas/2011%20agendas/Oct\\_03\\_11/AR%202.pdf](http://ww2.cityofpasadena.net/councilagendas/2011%20agendas/Oct_03_11/AR%202.pdf)
- **City of Pico Rivera, CA**  
 Venues: Vending, Concessions, Meals Served through Institutions or Public Programs  
 The City of Pico Rivera requires that 100% of foods and beverages provided or sold by the city meet nutrition standards. The requirement applies to but is not limited to after-school programs, recreation centers, city pools, parks, and classes.
- **City of Rancho Cucamonga, CA**  
 Venues: Vending  
 The City of Rancho Cucamonga requires that 50% of all food and beverages sold in vending machines in city facilities and used in city programs meet nutrition standards. At least one snack and beverage provided during meetings and events is required to meet nutrition standards, and healthier entrees are encouraged.
- **City of Redding, CA**  
 Venues: Vending, Concessions, Meetings and Events  
 100% of the beverages sold in vending machines at facilities that primarily serve youth (such as recreation centers and sports facilities) must meet nutrition standards. 50% of the beverages sold in vending machines at all other facilities (such as parks and open space), and 50% of the food and beverages sold at concession stands must meet nutrition standards. This policy also includes their own nutrition standards for beverages, snacks and entrées.  
<https://healthyshasta.org/wp-content/uploads/Community/CityofReddingVending-ConcessionNutritionStandards.pdf>

- **City of Riverbank, CA**  
 Venues: Vending  
 50% of foods and beverages sold in vending machines in city facilities must meet nutrition standards. These items must be of an equivalent or lower price than items that do not meet the standards, and must either be placed at the top of the vending machine, or next to the less healthy items as a side by side comparison to highlight alternatives.
- **City of Sacramento, CA**  
 Venues: Vending  
 The City of Sacramento vending machine nutrition policy requires that 50% of the beverages and foods sold in vending machines in city facilities meet nutrition standards. These standards set parameters for fat, sodium, sugar, and calorie content as well as pricing requirements.  
[http://sacramento.granicus.com/MetaViewer.php?meta\\_id=372996&view=&showpdf=1](http://sacramento.granicus.com/MetaViewer.php?meta_id=372996&view=&showpdf=1)
- **City of San Fernando, CA**  
 Venues: Vending  
 As of 2011, 100% of food and beverage sold in vending machines located in city facilities and institutions (such as city parks and pools) must meet nutrition standards.
- **City of San Jose, CA**  
 Venues: Vending  
 All vending machines on city property must be stocked with 50% healthier snacks and beverages. All vending machines in community centers must be stocked with 75% healthier snacks and beverage options (an increase from previous standards of 50% healthier options). All vending machines in city libraries must have 100% healthier snacks and beverages.  
[http://www3.sanjoseca.gov/clerk/Agenda/061306/061306\\_02.13.pdf](http://www3.sanjoseca.gov/clerk/Agenda/061306/061306_02.13.pdf)  
<http://sanjoseca.gov/DocumentCenter/View/21619>  
[http://www3.sanjoseca.gov/clerk/Agenda/031406/031406\\_03.04att.pdf](http://www3.sanjoseca.gov/clerk/Agenda/031406/031406_03.04att.pdf)
- **City of San Leandro, CA**  
 Venues: Meals Served through Institutions or Public Programs  
 All beverages and food provided by the Recreation and Human Services Department in their youth and senior programs must meet the nutrition guidelines. Water is noted as the preferable beverage. City meetings and workplaces are encouraged to include healthy options.
- **City of Santa Ana, CA**  
 Venues: Vending

All vending machines on city property must be stocked with 50% healthy snacks and beverages.

<http://eatbettermovemore.org/sa/policies/pdftext/StAnaHealthySnacks.pdf>

- **City of Saratoga, CA**

Venues: Vending

All vending machines located on public property must, whenever possible, stock 25% healthy food and beverages options. The healthy options must, whenever possible, be placed in the top third of the machine, marked for easy identification as healthy options, and priced at or below less healthy options.

<http://www.healthycommunitieshealthyfuture.org/images/municipalities/710/1897.pdf>

- **City of South El Monte, CA**

Venues: Vending, Cafeterias/Cafes, Concessions, Meetings and Events, Meals Served through Institutions or Public Programs

In the spring of 2011, the South El Monte City Council approved an ordinance allowing only items that meet nutrition guidelines to be sold and distributed on city property. The requirement applies to but is not limited to after school programs, recreation centers, city pools, libraries, and meetings.

[https://www.californiaprojectclean.org/docuserfiles/SEM%20Res\\_.pdf](https://www.californiaprojectclean.org/docuserfiles/SEM%20Res_.pdf)

- **City of Victorville, CA**

Venues: Vending

At least 50% of the food and beverages offered in city-owned and contracted vending machines must meet nutrition standards. Foods/beverages meeting these standards must be sold at a price that is equivalent to or lower than the price of those items offered in vending machines that do not meet these standards, and they must be placed in the top half of the vending machine so that they are visible.

- **City of Visalia, CA**

Venues: Vending, Concessions, Meetings and Events, Meals Served through Institutions or Public Programs

Requires that 50% of food and beverages sold in vending machines in Parks and Recreation facilities meet nutrition standards. City programs, meetings, concessions, and events must have healthy options available. Recommended that concessions and events have 50% healthy food and beverages. Requires sports leagues to promote healthy eating through flyers.

<http://www.ci.visalia.ca.us/civicax/filebank/blobdload.aspx?blobid=11349>

## Colorado

- **Boulder County, CO**

Venues: Vending

In October 2013, the Boulder County Board of Health signed a resolution to move forward with healthy vending guidelines. As a result, in April 2014, the Boulder County

director of human resources sent a letter to vendors requesting 30% of all products in Boulder County vending machines meet nutrition guidelines by June 2014.

## **District of Columbia**

- **District of Columbia**

Setting: Parks and Recreation

Venues: Vending, Concessions, Meals Served through Institutions or Public Programs

The Healthy Parks Amendment Act (D.C. Law 22-186) went into effect November 2018,

and established updated nutrition standards for food and beverages sold, offered, or provided by the Department of Parks and Recreation. Meals provided through the

Afterschool Meals and Summer Food Service Programs must meet or exceed National

School Lunch Program nutrition standards and additional limits for saturated fat, trans

fat, and sodium. Foods and beverages sold through vending and concessions must meet

or exceed national standards for competitive foods requirements for high-school aged students.

<https://code.dccouncil.us/dc/council/laws/22-186.html>

Setting: Public Worksites

Venues: Vending, Concessions, Cafeterias, and Meetings

In July 2014, the District of Columbia Council enacted a law that ensures 50% of foods

and beverages served or sold through vending machines, on-site retail, and meetings on

D.C. government property meet the U.S. General Services Administration/U.S. Health

and Human Services Health and Sustainability Guidelines nutrition standards. The only

foods and beverages exempted from the law are foods served by the Department of

Corrections and the Department of Behavioral Health. The nutrition standards were

passed as part of a greater workplace wellness initiative.

<http://lims.dccouncil.us/layouts/15/uploader/Download.aspx?legislationid=32650&file name=B20-0956-SignedAct.pdf>

Previously, the District of Columbia Council enacted B19-758 (December 4, 2012), a law

that requires all foods sold through vending machines, concessions, stores, and other

food venues in D.C. libraries, parks, and recreation facilities to meet nutrition standards.

Foods and beverages marketed in those facilities must meet the same nutrition

standards.

<http://dcclims1.dccouncil.us/images/00001/20121210182547.pdf>

## **Florida**

- **City of Hollywood, FL**

Venues: Vending

The Hollywood City Council passed resolution R-2014-211, which authorizes the City to

enter into a five-year contract with Gilly Vending, Inc. The contract requires all 45

vending machines located in City-owned buildings to have at least 30% of foods and

beverages meet all of the American Heart Association vending standards. An additional



20% of foods and beverages need to meet at least one of the American Heart Association requirements. The contract has two one-year renewal options.

<https://hollywoodfl.legistar.com/LegislationDetail.aspx?ID=1831488&GUID=FFE94412-6E07-43C2-83EB-8F2E894F7DAF>

- **Palm Beach County, FL**

Venues: Vending

Palm Beach County Health Department has nutrition standards for food sold in vending machines. Standards were developed by a nutrition evaluation committee.

<http://palmbeach.floridahealth.gov/programs-and-services/clinical-and-nutrition-services/nutrition/documents/vending-protocols.pdf>

- **St. Petersburg, FL**

Venues: Vending

Administrative Policy #090130, August 25, 2016

The mayor of St. Petersburg signed an administrative policy establishing food and beverage nutrition standards for items sold in vending machines on city-owned and operated property. By August 31, all snack foods and 75 percent of beverage offerings must meet standards based on the American Heart Association's Standards for Healthy Vending and the U.S. General Services Administration/U.S. Health and Human Services Health and Sustainability Guidelines nutrition standards.

## Georgia

- **Savannah, GA**

Venues: Vending, Cafeterias/Cafes, Concessions, Meetings and Events

In July 2017, the City Manager of Savannah Georgia issued a memorandum to offer healthier food and beverages on city-owned and operated buildings and facilities, including vending machines, cafeterias, and concession stands, and at city meetings and events. Based on the Food Service Guidelines for Federal Facilities, all snack foods must contain 0 grams of trans fat and <200 mg sodium per package. At least half of snacks must contain <200 calories per package, <35 percent calories from fat, <10 percent calories from saturated fat (excluding snacks with 100 percent nuts or seeds without any added fats or sugars), <10g of sugar per package, <35 percent of calories from sugar (excluding fruit, vegetables, and yogurt that is <30g sugar per 8 ounces). At least half of beverages must be water without caloric sweeteners; reduced fat, low-fat, or nonfat milk or milk alternatives, 100 percent fruit or vegetable juice (or juice combined with water) that contains <230mg sodium per container.

The policy goes into effect on July 1, 2018 in all City-owned vending machines and on July 1, 2020 for foods sold on city-contracted properties, including foods provided at meetings and events. The policy must be reviewed every three years to keep up to date with nutrition advancements and updates to the Dietary Guidelines for Americans.

## Illinois

- **Chicago Park District, IL**

Venues: Vending

In 2010, the Chicago Park District awarded a vending contract where 100% of snack items in vending machines will follow the Fit Pick program nutrition guidelines (Option 2) that set limits for calories, fat, sugars and sodium.

<https://www.healthycommunitieshealthyfuture.org/wp-content/uploads/2013/04/Healthier-Snack-Vending-The-Chicago-Park-District-Experience-Resource-.pdf>

- **City of Chicago, IL**

Venues: Vending

The City of Chicago requires that 75% of all cold beverages and snack foods and 100% of all hot beverages sold through vending machines in city departments and buildings meet nutrition standards. The standards also include provisions for prominent calorie labeling and pricing healthier options competitively.

[http://www.cityofchicago.org/city/en/depts/mayor/press\\_room/press\\_releases/2012/november\\_2012/mayor\\_emanuel\\_announcesnewhealthyvendingmachinestobelocatedacros.html](http://www.cityofchicago.org/city/en/depts/mayor/press_room/press_releases/2012/november_2012/mayor_emanuel_announcesnewhealthyvendingmachinestobelocatedacros.html)

## Iowa

- **State of Iowa**

Venues: Cafeterias and Vending

In November 2013, Iowa added the U.S. General Services Administration/U.S. Health and Human Services Health and Sustainability Guidelines to two cafeteria contracts in the Iowa Capitol Complex (however, the Department for the Blind opted to not follow the standards for the vending in those two buildings). Iowa Department of Public Health has been working with Department for the Blind on a Memorandum of Understanding to encourage vending machine operators to add healthier food and beverage options (25% of food and 50% beverage) meeting Nutrition Environment Measures-Survey (NEMS-V) nutrition standards.

<http://www.nems-v.com/>

Evaluation:

[http://centertrt.org/content/docs/Intervention\\_Documents/Intervention\\_Templates/Healthy\\_Vending\\_Iowa\\_Template.pdf](http://centertrt.org/content/docs/Intervention_Documents/Intervention_Templates/Healthy_Vending_Iowa_Template.pdf)

## Kansas

- **Lawrence-Douglas County, KS**

Venues: Vending

In early 2014, the Lawrence Parks and Recreation Department finalized beverage and food vending contracts that included a requirement for 50% healthier vending options, placing the healthier options in more prominent positions, and pricing the healthier options at less than or equal to the unhealthy options available. Later in 2014, both Lawrence City and County governments adopted the same nutrition standards for a vending machines on City and County government property.

*Policy available upon request*

- **Liberal, KS**

Venues: Vending and Concessions

In October 2014, the City of Liberal, KS passed a resolution stating that at least 50% of foods and beverages from vending machines should meet nutrition standards and concession stands should offer at least one fresh fruit and vegetable. The nutrition standards included in the city's resolution are based on federal guidelines and the guidance of the National Alliance for Nutrition and Activity (NANA).

*Policy available upon request*

- **Riley County Fair, KS**

Venues: Concessions

At the 2014 Riley County Fair, food standards were put into place such that 50% of all food and beverages offered were required to meet the nutrition standards and be offered at equal or lesser price than less healthy alternatives.

<http://www.rileycountyfair.com/files/library/2014%20Food%20Stand%20Manager%20RFP.pdf>

## Kentucky

- **State of Kentucky**

Venues: Concessions

As part of the Better Bites Program (a project of the Tweens Nutrition and Fitness Coalition), all 17 restaurants in State Parks now feature healthier options on their kids' menus. 80% of items on the children's menus now meet the Better Bites nutrition standards and all meals are served with a side of fresh fruit or vegetable. Children's menu options also can be ordered by adults.

<https://www.kyforward.com/healthier-menu-items-for-kids-now-available-at-all-17-kentucky-state-parks-restaurants/>

- **City of Louisville, KY**

Venues: Vending

In May 2017, the Mayor of Louisville signed an executive order requiring that 75 percent of food and beverages meet the "Healthiest" or "Healthier" food and beverage categories from the Louisville Healthy Vending Guidelines. In addition, all items must contain 0 grams of trans fat and  $\leq 230$  mg of sodium. Healthier foods must contain  $\leq 200$  calories per serving; less than 35 percent of calories from total fat and less than 10 percent of calories from saturated fat (excluding nuts and seeds without added fats, oils, or caloric sweeteners); and less than 35 percent of weight from sugar (excluding fruits and vegetables without added caloric sweeteners),  $\leq 30$ g of total sugar per 8 ounces of dairy products, and  $\leq 10$ g of total sugar per serving of grains. Healthiest foods must meet the criteria for healthier foods and have no added caloric sweeteners, and nuts, seeds, or dairy must have no added fats, oils, or caloric sweeteners. Healthiest beverages include water (including sparkling and seltzer), unsweetened coffee or tea, and nonfat or low-fat milk without added flavors, added sugar, or caloric sweeteners. Healthier

beverages must contain  $\leq 40$  calories per serving; 100 percent fruit or vegetable juice (or diluted with water) in 8-ounce containers containing  $\leq 230$ mg sodium.

Consistent with federal law, all vending machines will have calorie labeling. Foods and beverages that meet the guidelines should be placed in prominent locations. The executive order went into effect immediately upon signing, and should be integrated in the renewal of all contracts or implemented within 6 months in the absence of binding contracts.

Louisville Healthy Vending Guidelines:

[https://louisvilleky.gov/sites/default/files/healthy\\_hometown/worksite\\_wellness/attachment\\_a\\_louisville\\_metro\\_healthy\\_vending\\_guide.pdf](https://louisvilleky.gov/sites/default/files/healthy_hometown/worksite_wellness/attachment_a_louisville_metro_healthy_vending_guide.pdf)

- **City of Williamstown, KY**

Venues: Meetings and Events, Meals Served through Institutions or Public Programs

The City of Williamstown requires all events, meetings, and programs sponsored by the City meet guidelines for healthier food and beverages. Beverages will be served as water when possible, and 50% of other beverages must come from 100% fruit or vegetable juice with no caloric sweeteners, non-fat or low-fat milk or dairy-free alternatives, or beverages containing no calories or less than 50 calories per eight-ounce. Food should have less total fat, trans fat, saturated fat, sugar, sodium, and white carbohydrates. Condiments should be low-fat and low-calorie.

*Policy available upon request*

- **Lexington Parks and Recreation Department, KY**

Venues: Concessions

During the summer of 2011, the Lexington Parks and Recreation Department in collaboration with the Tweens Nutrition and Fitness Coalition introduced the Better Bites program to offer healthy menu alternatives at concession stands at two of its pools. Nine healthy items were added to the usual menu and promoted through more prominent signage, announcements, modeling by lifeguards, and pricing. In addition, at the Lexington Legends ball park, kids can get a colorful bag and fill it with their choice of three healthy snacks for \$4.00. For the 2012 season, Lexington Parks and Recreation has agreed that 50% of menu items at concessions will be healthy.

[www.fitky.org/ViewDocument.aspx?id=339](http://www.fitky.org/ViewDocument.aspx?id=339)

- **Lexington-Fayette County Health Department, KY**

Venues: Vending

Lexington-Fayette County Health Department stocks only foods and beverages that meet nutrition guidelines in the vending machines located on its area campuses.

## Louisiana

- **State of Louisiana**

Venues: Vending

In June 2017, the Governor of Louisiana signed an executive order that charges the Louisiana Division of Administration with developing nutrition standards for foods and

beverages in vending machines on all state-owned or -leased property by March 1, 2018. The nutrition standards must be consistent with the guidelines developed by the American Heart Association, the Food Service Guidelines for Federal Facilities, or the National Alliance for Nutrition and Activity, and must be implemented by July 2018. Consistent with federal law, all vending machines will have calorie and nutrition labeling.

*Policy available upon request*

- **Jefferson Parish, LA**

Venues: Vending

In June 2017, the Parish President signed an executive directive that requires that food served or sold on public property, including vending, cafeterias, cafes, concessions, and meetings, meet nutrition standards set forth by the Food Service Guidelines for Federal Facilities. At least half of all snacks must contain  $\leq 200$  calories or fewer per package,  $\leq 35$  percent of calories from total fats and  $\leq 10$  percent of calories from saturated fat (except 100 percent nuts or seeds with no added fats or sugars), and  $\leq 10$  grams of sugar per package and  $< 35$  percent of calories from sugar (except fruit, vegetables, and yogurt, which must contain  $< 30$  grams per 8 oz.). At least half of beverages must be water with no caloric sweeteners, milk (only nonfat, low-fat, 2 percent, or milk alternatives are permitted), 100 percent fruit or vegetable juice, or juice combined with water, or diet beverages. Vegetable juices must contain  $\leq 230$  mg of sodium per container, and diet beverages must contain  $\leq 40$  calories per 12 ounces. Calorie labeling for vended items must be consistent with federal law. The requirements must be implemented by July 1, 2018 for vending machines and July 1, 2020 for other food service contracts held by the Parish. The standards must be reviewed every three years to ensure they are based on the most up-to-date science and federal nutrition guidelines.

Executive Directive:

<http://www.jeffparish.net/modules/showdocument.aspx?documentid=15470>

- **City of New Orleans**

Venues: Vending, Cafeterias/Cafes, Concessions, Meetings and Events

Executive Order 12-04: Policy Memorandum 128; Effective 2/22/16

In December 2012, Mayor Mitch Landrieu issued Executive Order 12-04, which outlined the development and implementation of nutrition standards for vending machines at City Hall and other city-owned parks and facilities. Vending machine panels can only depict water or low-calorie beverages. The standards went into effect December 2013. Fifty percent of foods sold on city property and provided during city meetings and events must meet the U.S. Department of Health and Human Services (HHS) and U.S. General Services Administration (GSA) health and sustainability guidelines. Vending machines and foods served on city owned properties that have children should contain products that comply with the Louisiana state vending machine policy for elementary schools in accordance with Act 331.

Nuts and seeds must be ≤ 1.5 ounces and have ≤ 230 milligrams of sodium per package. Other snacks shall meet the following criteria: ≤ 200 calories per package, ≤ 35% of calories from fat, ≤ 10% of calories from saturated fat, ≤ 10 grams of sugar per package, have no trans fat, and have ≤ 35 percent of calories from sugar (except for fruit, vegetables, and yogurt with ≤ 30 grams of sugar per 8 ounces). Allowed beverages include, 2%, 1%, and nonfat milk or a milk alternative; water without caloric sweeteners, 100% fruit or vegetable juice with ≤ 230 milligrams of sodium per container, or juices combined with water.

Order: <https://www.nola.gov/mayor/executive-orders/mjl/mjl-12-04-fit-nola/>

Guidelines: <http://www.nola.gov/chief-administrative-office/policies/policies/policy-memo-no-128-healthy-vending-guidelines/>

## **Maine**

- **City of Portland, ME**

Venues: Vending

In September 2013, the City of Portland, ME approved the Power Vending program which calls for at least 60% of foods in all onsite vending machines to consist of healthier options. A Power Vending sticker will be used to indicate healthier options.

<http://www.portlandmaine.gov/DocumentCenter/Home/View/5675>

## **Maryland**

- **Baltimore, MD**

Venues: Vending

Initially adopted via contracting in 2015, all vended foods will have no trans-fat and less than 241 mg sodium per serving, and at least one item must have less than 140 mg per serving. At least 50% of foods will have ≤ 35% of total calories from fat; ≤ 10% of calories from saturated fat; ≤ 35% total weight from sugars; and ≤ 200 calories per label serving.

In beverage vending, water is required to be placed in the position with the highest selling potential, high caloric beverages are to be placed in the position with the least selling potential. 50% of beverages must contain less than 40 calories per serving (except 100% juice and unsweetened milk). Other beverages that meet nutrition standards include sports drinks with ≤ 100 calories, milk (non-fat, 1%, including flavored with < 15g of added sugar per 240 ml serving), 100% fruit/vegetable juice; and fruit-based drinks with ≥ 50% juice and no added caloric sweeteners.

In May 2018, Baltimore County Executive Kamenetz signed an executive order (2018-001) that 100 percent food and beverages sold in vending machines operated by Baltimore County must meet nutrition standards consistent with the American Heart Association or the Food Service Guidelines for Federal Facilities. The Executive Order also requires the vending machines fronts indicate that all products in the machine are healthy. The standards must be reviewed every five years and a report on implementation will be prepared every two years to document compliance and challenges.

Executive Order: <http://resources.baltimorecountymd.gov/Documents/Executive/2018-Exec-Order-Healthy-Vending-Machine.pdf>

- **Charles County, MD**

Venues: Vending

In September 2017, the Board of Charles County Commissioners unanimously passed a resolution (2017-13) that requires that food sold in vending machines on County property meet nutrition standards. The policy was passed in response to a proposal by the County Administrator that half of snacks sold in vending machines must comply with the American Heart Association's standards for vending. Any new vending machine contract or renewal on or after July 1, 2017 must require 50 percent of the food and beverage items meet the nutrition standards; and any contract on or after July 1, 2020 must require 65 percent of the food and beverage items meet the nutrition standards. Every five years the County Administrator shall review the standards.

Request for Proposals:

<http://www.charlescounty.org/webdocs/fs/bidboard/Solicitation450/RFP%2018-08%20-%20Snack%20Vending%20-%20Solicitation%20-%20FINAL%20-%20180119.pdf>

Resolution:

<http://www.charlescounty.org/apps/votetrack/servlet/DisplayFileServlet?idnum=818>

- **Town of Forest Heights, MD**

Venues: Vending, Concessions, Meetings and Events

In August 2013, the town of Forest Heights, MD passed a resolution to implement Healthy Options Beverage Standards for all vending machines and town-managed, contracted, or procured food and beverage services and programs. The resolution states that the standards should be reviewed every 3 years to ensure they meet or exceed the nationally-endorsed, science-based dietary recommendations.

<http://www.forestheightsmd.gov/Archive/ViewFile/Item/395>

- **Howard County, MD**

Venues: Vending, Meals Served through Institutions or Public Programs

In July 2015, the Howard County City Council passed a bill (Ordinance No. CB 17-2015) amending the county code to set nutrition standards for at food and beverages available in vending machines and sold as part of youth-oriented county programs. While the bill was vetoed by the County Executive, the City Council voted to override the veto, and the legislation went into effect in September 2015. At least 75 percent of food and beverage options available in vending machines on county property and all the packaged food served or sold through youth programs must meet the nutrition standards. Healthy beverage options include water; diet drinks (not to exceed one-third of the total beverage offerings); beverages that contain  $\leq 40$  calories per serving; low- and non-fat milk or milk substitutes with no more than 130 calories per 8 ounces in containers  $\leq 12$  ounces; and 100 percent fruit or vegetable juice with no added sweeteners and  $\leq 140$  mg sodium in containers  $\leq 8$  ounces. Healthier packaged food

offerings must contain per package: 0 g trans fat,  $\leq$  200 calories, < 35 percent of calories from fat (except for nuts and seeds), < 10 percent of calories from saturated fat,  $\leq$  35 percent of calories from total sugar (except milk, fruits, or vegetables), and  $\leq$  200 mg sodium. The bill requires that healthier options be displayed prominently and visibly, with at least half of each vending row reserved for the healthier options. The standards are enforced by the Department of County Administration through random and complaint-based inspections and biennial reports to the County Executive, County Council, and County Board of Health.

Ordinance: <https://apps.howardcountymd.gov/olis/GetFile.aspx?id=6402>

Amended:

<https://apps.howardcountymd.gov/olis/PrintSummary.aspx?LegislationID=1378>

- **Maryland National Capital Park and Planning Commission**

Venues: Vending

In March 2015, the Maryland-National Capital Park and Planning Commission adopted a healthy vending policy (Resolution No. 17-02) requiring that half of the food and beverages meet nutrition criteria in contracts entered after July 1, 2017, and that the agency will strive to reach a higher percentage of healthy offerings in the future. All packaged food items must contain  $\leq$ 0.5g trans fat per serving and  $\leq$ 200mg of sodium per package, and all beverages must contain  $\leq$ 250 calories and be  $\leq$ 20 fluid ounces. Healthy food products must contain  $\leq$ 200 calories per package, <35 percent of total calories from fat (excluding 100 percent nuts or seeds without added fats), <10 percent of calories from saturated fat, and  $\leq$ 35 percent of calories from total sugars (excluding nonfat, low-fat, and reduced-fat dairy products; non-dairy milk products; and fruits and vegetables). At least one healthy food choice offered must contain <140mg sodium, and sugarless gum and mints comply with the healthy food choices standards. A Healthy Beverage choice is <40 calories; nonfat and low-fat milk; soy milk that is <200 calories per container fortified with vitamin D or calcium; 100 percent fruit juice in  $\leq$ 12-ounce containers, vegetable or fruit juice combined with water and no added caloric sweeteners with  $\leq$ 200mg of sodium per container. Vegetable juice offered must be under <230mg of sodium. Water without caloric sweeteners must be stocked at all times.

A designated staff person will be responsible for supporting training and implementation of the policy. Maryland-National Capital Park and Planning Commission Departments will develop a report by July 2019 that will assess compliance, analyze barriers, and make recommendations for future improvement. Following the first year, the report will be issued at least every other year. The Health and Benefits Office will review and, if necessary, revise the nutrition standards at least once every five years to ensure they reflect advances in science and updates to the Dietary Guidelines for Americans.



- **Montgomery County, MD**

Venues: Vending

In April 2017 the Montgomery County Council passed an act requiring that half of items offered in vending machines located on County-owned property meet nutrition standards in contracts entered on or after July 1, 2017 and 65% of items offered in contracts entered on or after July 1, 2018 must meet the standard. However, all packaged foods sold in vending machines must contain <0.5 grams of trans fat per serving and <200 mg of sodium per package, and all beverages must contain no more than 250 calories or more than 20 fluid ounces. Packaged snacks that meet the vending standards must contain <200 calories per package, <35 percent of calories from fat (excluding nuts or seeds without added fats), <10 percent of calories from saturated fat, and <35 percent of total calories from sugars (excluding nonfat, low-fat, and reduced-fat dairy products, non-dairy milk products, fruits, and vegetables). At least one item offered must comply with the FDA definition of low sodium (<140 milligrams per serving). To meet the standards, beverages must be <40 calories per serving; nonfat milk, low-fat milk, or soy milk that is <200 calories per container fortified with calcium or Vitamin D; 100 percent fruit or vegetable juice (that contains <230mg sodium per serving) in <12-ounce containers. Fruit juice sold in <12-ounce containers with water, no caloric sweeteners, and <200mg of sodium per container is also acceptable. Food and beverages that meet the healthy vending standards must be distinguishable from and priced competitively to items that do not meet the standards and be placed in slots with the highest selling potential. Consistent with federal law, vended items must be labeled with caloric information prior to sale.

[http://www.montgomerycountymd.gov/COUNCIL/Resources/Files/bill/2017/20170418\\_1-17A.pdf](http://www.montgomerycountymd.gov/COUNCIL/Resources/Files/bill/2017/20170418_1-17A.pdf)

- **Prince George's County, MD**

Venues: Vending

In July 2017, Prince George's county passed a bill (CB 26-2017) setting nutrition standards for foods and beverages sold in vending machines on county property. All packaged beverages must contain  $\leq$ 250 calories and  $\leq$ 20 fluid ounces, and all packaged foods and beverages must contain  $\leq$ 0.5g trans fat per serving and  $\leq$ 200mg sodium per package. Healthy Food Choices must also contain  $\leq$ 200 calories per package, <35 percent of total calories from fat (except foods containing nuts or seeds without added fats), <10% calories from saturated fat, and  $\leq$ 35 percent of calories from total sugars (excluding nonfat dairy products, non-dairy milk products, fruits, and vegetables). At least one item must be <140mg per serving. Sugarless mints and chewing gum fit the standards. Healthy Beverage Choices must be <40 calories per serving; nonfat, low-fat, or soy milk that is <200 calories per container fortified with calcium or Vitamin D; 100 percent fruit juice or fruit juice with water (and no caloric sweeteners) sold in  $\leq$ 12-ounce

containers with  $\leq 200$ mg of sodium per container; and vegetable juice with  $< 230$ mg sodium, or fruit juice with water (and no caloric sweeteners) that is  $\leq 200$ mg of sodium per container. Bottled water must also be offered at every vending machine.

New vending contracts and contract renewals on or after July 1, 2017 must offer at least 50 percent of food and beverages that meet the healthy choice standards. This will increase to 65 percent for new contracts or renewals made on or after July 1, 2019. Food and beverages that meet the healthy vending standards must be distinguishable from those that do not, stocked in slots with the highest selling potential (beverages that do not meet the standards must be stocked in slots with the lowest selling potential), and priced competitively. Consistent with federal law, vended items must be labeled with caloric information prior to sale. The department will review the standards at least every five years to keep up to date with scientific advances including the Dietary Guidelines for Americans.

## Massachusetts

- **State of Massachusetts**

Venues: Meals Served through Institutions or Public Programs, Meetings and Events  
Massachusetts Governor Deval Patrick issued Executive Order 509 requiring that food for patients and confined persons meet nutrition standards. It exempts food service to employees, vending machines, and concessions. Massachusetts has a Healthy Meeting and Event Guide which offers *recommended* standards.

<http://www.mass.gov/courts/docs/lawlib/eo500-599/eo509.pdf>

- **City of Boston, MA**

Venues: Cafeterias, Vending, Concessions, Meetings and Events, Meals Served through Institutions or Public Programs

Through an executive order by Mayor Thomas Menino, the City of Boston ended the sale of high-sugar or “red” beverages (“traffic light” signage distinguishes green, yellow, and red beverages) in October 2011. The policy includes what can be sold or served in cafeterias, vending machines, concession stands, and at meetings, programs and events where beverages are purchased with City funds.

[http://www.cityofboston.gov/news/uploads/14552\\_36\\_9\\_3.pdf](http://www.cityofboston.gov/news/uploads/14552_36_9_3.pdf)

## Michigan

- **University of Michigan, MI**

Venues: Vending, Cafeterias and Cafes, Concessions, Meetings and Events

The University of Michigan adopted nutrition guidelines for foods and beverages sold or served in all vending machines and some campus restaurants, cafes, and catering.

Across the campus, 22–35 percent of the snacks and 10–20 percent of beverages in vending machines must meet the MHealthy guidelines. Half of the items in vending machines at Michigan Medicine must meet the MHealthy criteria.

Beverages must contain no added sugar, additives, or dyes, milk and milk alternatives must be nonfat or low-fat and a “good” sources of calcium, and all other beverages must be ≤ 5 calories per eight-ounce serving. Nutrient limits or minimums, including for calories, total fat, saturated fat, fiber, added sugars, sodium, and trans fat, were set for the following food categories: baked goods, breads, cereals, bars, chips and pre-packed snacks, fruits, main dishes and sandwiches, yogurt, proteins (animal and plant based), healthy fats, sides, salad dressing and condiments, soups, and vegetables.  
<https://hr.umich.edu/sites/default/files/MHealthy%20Guidelines%202017.pdf>

## Minnesota

- **State of Minnesota**

Venues: Cafeterias

In 2015, Minnesota’s Department of Health and Department of Administration developed the Healthy Food Guidelines for State of Minnesota Cafeterias for the St. Paul Capital Complex, which includes seven cafeterias. The guidelines, which are adapted from the CDC’s [Health and Sustainability Guidelines for Federal Concessions and Vending Operations](#), include both marketing and healthy food and beverage guidelines. In 2016, the guidelines were implemented in new vendor contracts for the seven cafeterias at the Capitol Complex. The Minnesota Department of Health partners with vendors at the Capitol Complex and State Agency Wellness Champions to increase healthy and appealing offerings, support promotion and sales of healthier options, and develop tools that support communication between vendors and agencies.  
*Food guidelines available upon request.*

Venues: Meals Served through Institutions or Public Programs

Statutory Authority: MS § 241.021

Administrative Rule: 2911.3900

The Minnesota State statute for correctional facilities, Chapter 2911, part 3900, includes specific nutrition requirements for meals served to inmates, which are based on a 2,400-calorie diet consistent with the Dietary Guidelines for Americans and Dietary Reference Intakes. Daily menus must include at least two servings of protein foods with 14 grams of protein each, including meat, eggs, fish, legumes, and meat alternatives; two servings of dairy foods (four servings are required for juveniles and pregnant females); at least five servings of fruits and vegetables, including at least one serving each of a vitamin C-rich and vitamin A-rich source; and at least six servings of whole grain or enriched cereal and bread products. Facilities are also encouraged to limit servings of fats, particularly saturated and trans fats, and added sugars. Additional food from any of the groups may be provided to meet the daily calorie requirements, as long as all minimum servings of food groups have been met.

<https://www.revisor.mn.gov/rules/?id=2911&view=chapter#rule.2911.3900>

- **City of Bloomington, MN**

Venues: Vending, Concessions

In January 2015, the City of Bloomington, MN adopted a nutrition policy to ensure all food purchased by the city meets Smarter Choices Nutrition Guidelines and Recommended Practices, based on national recommendations. The 2015 goal is that 40% of city operated concessions and vending snacks and beverages meet these guidelines and 50% of meal options apply the recommended practices.

*Policy available upon request*

- **City of Minneapolis, MN**

Venues: Cafeterias, Vending, Meetings and Events

In October 2011, the Minneapolis City Council passed a policy to improve the nutritional quality of foods and beverages served or sold through vending machines, cafeterias, meetings, and other City contracts that include food. The vending machines standards require that 75% of the options meet nutrition guidelines, the cafeteria standards require one healthier meal option, and the meeting and contract standards include a variety of recommendations that should be considered for all meals and snacks.

<http://www.ci.minneapolis.mn.us/hr/benefits/WCMS1P-096529>

- **City of Richfield, MN**

Venues: Concessions

The city adopted nutrition standards for 30% of food and beverage items sold through concessions at city recreational facilities. The facilities include an ice arena, outdoor pool, athletic complexes, and three parks. They plan to develop standards for vending at these facilities.

- **Hennepin County, MN**

Venues: Vending, Meetings and Events

In July 2014, the Hennepin County Board approved a policy to require healthier foods for vending machines in county-owned and -leased buildings and county-sponsored meetings and events. In January 2015, the policy went into effect in the county's administrative manual. At least 50 percent of the offered foods and beverages sold in vending machines must meet nutrition criteria. Snacks must contain 0g of trans fat per serving, <10 percent of calories from saturated fats (except for nuts that have no added fats or oils), <230mg sodium per serving, <200 calories per item, and <35 percent of weight from sugar, and cold food must be minimally processed, fresh, healthy with low-calorie options available. Beverages can be water, fat-free or low-fat milk, 100 percent fruit or vegetable juice, or be low in calories (40 calories per serving). At least 50 percent of the food served at county-sponsored meetings and events must be low in calories and/or served in small portions and include fresh fruits, vegetables, and whole grains.

Board Approval: <http://content.govdelivery.com/accounts/MNHENNE/bulletins/c4c3d4>

- **Three Rivers Park District, MN**

Venues: Vending, Concessions, Cafeterias/Cafes

In 2013, the Hennepin County Public Health Department partnered with the Three Rivers Park District to make healthier food and beverages available in park cafes, concessions stands, and vending machines in approximately 20 parks throughout the Minneapolis metropolitan area. The new policy was adapted from the National Recreation and Park Association's [Commit to Health Healthy Eating and Physical Activity standards](#) and ensures that 50% of foods beverages sold to the public must meet the standards. The standards follow the Dietary Guidelines for Americans and additionally will ensure that menus include unsweetened fruits or vegetables with every snack or meal, no pre-fried foods or foods with trans fat, serve dairy or dairy-alternative beverages that are non-fat or reduced fat and do not have added flavors, sugars, or artificial ingredients, serve foods that do not list added sugars among the first three ingredients, and plain water is always available. Additionally, the nutrition standards have been added to requests for proposals for their primary food vendor. To market these new standards, the Three Rivers Park District has implemented *Better for You* brand, a green icon symbol for menu boards, and special photo display boards that highlight the *Better for You* items for sale.

*Nutrition standards available upon request.*

## Mississippi

- **State of Mississippi**

Venues: Vending

Using the Fit Pick program, Mississippi State agencies are required to offer 25% healthy options in all vending machines. The Mississippi State Department of Health has led the initiative and collaborated with blind vendors and other business owners to implement changes. They plan to transition from Fit Pick to 25% for the U.S. General Services Administration Department/U.S. Health and Human Services Department Health and Sustainability Guidelines.

<http://msdh.ms.gov/msdhsite/ static/43,10409,213,77.html>

- **Jackson, MS**

Venues: Vending, Concessions, Cafeterias

In February 2017, the Mayor of Jackson, Mississippi, signed an executive order (No. 2017-12) to set nutrition standards for foods and beverages purchased, sold, served, or otherwise provided by city agencies and departments through vending machines, on-site vendors, and cafeterias on property owned or leased by the city. The nutrition standards, which will be promulgated by the Office of the Mayor within 6 months of the effective date, must be consistent with the Health and Sustainability Guidelines for Federal Concessions (now the Food Service Guidelines for Federal Facilities) and Vending Operations and will be implemented within 6 months after the final rules are issued. The standards must be reviewed, and revised if necessary, at least once every five years with each update of the Dietary Guidelines for Americans. In addition,

nutrition labeling for vending and at cafeterias must be provided consistent with the federal law.

*Policy available upon request.*

- **Hernando, MS**

Venues: Vending

In 2006, Mayor Chip Johnson signed an Executive Order to either remove vending machines from City property or have all food and beverage options sold through vending machines on City property meet the National Alliance for Nutrition and Activity vending machine guidelines for schools.

*Policy available upon request*

## Missouri

- **City of Kansas City, MO**

Venues: Vending

On March 6, 2014, the Kansas City City Council adopted a resolution (140130a) to establish nutrition standards for 100 percent of beverages, 60 percent of snacks, and 50 percent of entrée-type foods sold through vending machines in city facilities.

The policy was updated in 2018 (no. 180100) that reduced the percentage of beverages covered from 100 to 80 percent and increased the percentage from 50 to 75 percent of snacks and entrée-type foods must be healthy. Healthy beverages include water; 100 percent fruit or fruit juice combined with water ( $\leq 12$ -ounce containers with no added sweeteners); 100 percent vegetable juice ( $\leq 12$ -ounce containers and  $\leq 200$  mg of sodium per container); low-fat or nonfat milk or fortified milk alternative with  $< 200$  calories per container; or low-calorie beverages with  $\leq 40$  calories per container and no added herbal stimulants. Healthy snacks must meet the Food Service Guidelines for Federal Facilities. Healthy entrée-type foods must contain  $\leq 400$  calories per package,  $\leq 35$  percent calories from fat and  $\leq 10$  percent of calories from saturated fat, no trans fat,  $\leq 35$  percent total weight from sugar, and  $\leq 480$  mg of sodium per package. Consistent with federal law, calorie labeling is required at point of purchase on vended food and beverages.

Resolution 140130: <http://bit.ly/1cPx1mD>

<http://cityclerk.kcmo.org/LiveWeb/Documents/ViewAttachment.aspx?q=uPd7e2HxR1foGDMbGQv2%2fedrXXw1RfGz0MBjPsZlbRt1liAj7zIR6btFXuF7APBwwctVe4D5GjX0tiUmcMifj4Bq9t6CFdWw>

Resolution 180100:

<http://cityclerk.kcmo.org/LiveWeb/Documents/Document.aspx?q=ZmuqHWErEOcGoSKsBBC6P9kD9jRagkScOco1aghHjolyYauoivlwZTL9NUY%2bZCdL>

- **City of St. Louis, MO**

Venues: Vending, Cafeterias, Concessions, Meetings and Events

In April 2017, the mayor of the City of St. Louis signed an executive order (no. 58)

that requires all food and beverages sold or served on city property meet the Foodservice Guidelines for Federal Facilities standards, which require that all packaged snacks contain 0 grams of trans fat and <200 mg of sodium per package and that 75 percent of packaged snacks meet nutrition criteria for calories, saturated fat, sugar, and positive nutrients. For beverages, the standards require that low-fat milk and 100 percent juice with no added sweeteners be available when milk and juice are offered, and the City of St. Louis follows the innovative beverage standard—that at least 75 percent of beverages must contain fewer than 40 calories per 8 ounces. Items sold in city-owned and operated vending machines, cafeterias, concessions, and meetings or events on city owned property must meet the standards. Additionally, items that meet the standards must be competitively priced 20 percent lower per ounce than comparable products that do not meet the standards. Consistent with federal law, calorie labeling is required at point of purchase.

Six months after the order takes effect, the standards must be written into the city's food purchasing contracts and requests for proposals. During the six-month period after enactment, it should be encouraged to purchase foods and beverages that meet the standards to any extent possible under existing contracts. A three-year phase in will be set in place to allow for update for vendors and new contracts. The Health Director may revise the guidelines in accordance with updated scientific data and is also responsible for developing and maintaining specific standards for purchasing and service contracts.

- **Thomas County, KS**

Venues: Vending

In December 2016, Thomas County Board of County Commissioners adopted a resolution that sets nutrition standards for 100 percent of beverages in county-owned, -operated, and -leased vending machines. Beverages can include beverages that contain ≤40 calories per container; 100 percent fruit juice with no added caloric sweeteners; 100 percent vegetable juice with <230 mg of sodium; or low-fat or nonfat milk. The resolution requires that the standards be reviewed periodically, and the policy went into effect January 1, 2017.

## **Montana**

- **Montana Department of Public Health and Human Services**

Venues: Vending, Meetings and Events, Cafeterias

In January 2014, the Department of Public Health and Human Services passed policies establishing nutrition guidelines for vending machines (requiring at least 40% healthier options), state health department-sponsored meetings, and cafeterias in health department buildings.

## **Nevada**

- **Southern Nevada Health District**

Venues: Concessions, Cafeterias/Cafés, Vending

In April of 2017, the Department of Employment, Training, and Rehabilitation and the Southern Nevada Health District adopted a policy requiring that food and beverages

sold in concessions, micro-markets, cafeterias/cafés, snack bars, vending machines, and any other food retailers operated or subcontracted through the Business Enterprises of Nevada meet nutrition standards. At least 50 percent of beverages offered must be non-carbonated water without any caloric or non-caloric sweeteners; unflavored 2%, 1%, or nonfat milk or flavored 1% or nonfat milk that contains <160 calories per 8 oz; 100 percent fruit and/or vegetable juice without added sweeteners that contains <230mg sodium per 8 oz; and beverages that contain <40 calories per 8 oz and <100 calories per bottle. In cafeterias and cafés chilled water must be available at no extra charge, soda fountains must provide both water and non-caloric carbonated water, and at least 50 percent of the offerings from the soda fountain must meet the standards described above. Any fresh-made smoothies and juices must have no added caloric or non-caloric sweeteners.

The food standards state that 50 percent of snack foods offered must contain <250 calories, <230 mg of sodium, <10 g fat and <3 g saturated fat (excluding nuts and seeds), <20 g total sugars (excluding unsweetened dried fruit), <10 percent of total calories from added sugars. Commercially pre-packaged meals must contain <500 calories, <480 mg of sodium, <35 percent of total calories from fat and <10 percent of total calories from saturated fat (excluding nuts and seeds), <20 g total sugars (excluding unsweetened dried fruit), <10 percent of total calories from added sugars. In order for yogurt to meet the standards, it must be 1%, 2% or nonfat with <20 g of total sugar per 6 ounces. Gum and mints are exempt from the nutrition standards.

Additionally, cafeterias and cafes must serve at least four menu items that contain (as applicable) lean proteins (defined by USDA) that are unprocessed and grilled, steamed, roasted, or baked (not deep fried); 100 percent whole grain products; 1% or nonfat unsweetened dairy; raw or cooked and unsweetened fruit; and vegetables that raw, grilled, steamed, roasted, or baked (not deep fried). Combination meals must include a side and/or beverage option that meets the nutrition standards at no additional charge. All canned and frozen fruit offered must be packaged in 100 percent water or juice without any added sweeteners. Additionally, cafeterias and cafés must offer at least three of the following standards daily: unsweetened fruits, leafy salads with at least one vinegar-based salad dressing option, a steamed, baked, roasted, or grilled vegetable; soup that is <480 mg sodium per 8oz; or 100 percent whole grain options for substitution at no extra cost. The cafeteria must highlight foods that meet the nutrition standards on menu boards.

Calorie information must be disclosed for all foods and beverages. Items meeting the nutrition standards should be promoted, advertised, and priced at or below those that do not. Bottled water must be priced at least \$0.25 lower than a sugar-sweetened beverage of the same size. Nutrition standards will be reassessed within six months of each Dietary Guidelines for Americans update.

## **New Mexico**

- **Albuquerque, NM**  
Venues: Vending



The Albuquerque City Council passed a resolution (no. R-16-52) in August, 2016 requiring the city to adopt vending labeling and food and beverage standards consistent with the U.S. Department of General Services Administration's guidelines for items sold in vending machines on city property.

<https://cabq.legistar.com/LegislationDetail.aspx?ID=2724085&GUID=C6244A21-58CF-4EC4-AA95-D03538F3EF17&Options=ID|Text|&Search=52>

## New York

- **New York City, NY**

Venues: Meals Served through Institutions or Public Programs, Vending, Cafeterias, Concessions, Meetings and Events

New York City has a comprehensive food procurement policy that outlines standards for any food purchased or served on government property. The standards are separated into Standards for Purchased Food, Standards for Meals and Snacks Served, and Agency and Population-Specific Standards and Exceptions. The population-specific guidelines outline nutrition standards for children, seniors, correctional facilities, and patients under therapeutic care.

Order: <https://www1.nyc.gov/assets/doh/downloads/pdf/cardio/food-executive-order-122.pdf>

Standards: <https://www1.nyc.gov/site/foodpolicy/initiatives/procurement.page>

Development and initial implementation of the standards:

<https://www.ncbi.nlm.nih.gov/pubmed/24650846>

- **Suffolk County, NY**

Venues: Vending, Concessions, and Cafeterias

On July 29<sup>th</sup> 2014, the Suffolk County Legislature passed Local Law No. 24-2014, which establish nutrition guidelines for foods and beverages sold through vending machines, concession stands, and cafeterias on County property. The nutrition guidelines will be incorporated into County contracts as they come up for renewal. In addition to requiring the nutrition guidelines, the resolution requires that all promotional space on vending machines display items that meet the nutrition guidelines and that vendors display the calorie content of vending machine options.

<http://legis.suffolkcountyny.gov/Resos2014/i1096-14.pdf>

- **Ulster County, NY**

Venues: Vending

In May 2011, The Ulster County legislature approved a resolution (No. 128) requiring that at least half of the food and beverages sold in vending machines on county-owned or -leased property must meet nutrition standards. At least half of the beverages must be a combination of water, 100 percent fruit or vegetable juice, fruit-based drinks containing at least 50% juice and no caloric sweeteners, and sports drinks that contain <100 calories. These beverages, except water, must be sold in containers <12 ounces, and the preferred serving size for juices is <6 ounces. At least half of snacks must contain <250 calories and no added trans fat and be gluten and peanut free. The

resolution required that the policy be in effect once a vendor was identified and no later than January 1, 2012.

<http://ecode360.com/documents/UL2774/public/232871324.pdf>

## North Carolina

- **Mecklenburg County, NC**

Venues: Vending, Meetings and Events

Executive Order by Board of County Commissioners, 12/20/11. Policy developed with County Health Department.

Beverages allowed in vending machines include milk (1%, fat-free and milk alternatives) with ≤ 130 calories per 8 fl. oz.; 100% juice with ≤ 120 calories per 8 fl. oz. and no added caloric sugars sweeteners, all other beverages with ≤ 10 calories per serving. Water must be available in all vending machines.

Vended food (other than nuts) must be sold in single serving packages. The contents must be ≤ 200 calories, ≤ 35% calories from fat, ≤ 240mg of sodium, 0g trans-fat, no hydrogenated oils, ≤ 1g of saturated fat, ≤ 35% total weight from sugars (not including non-processed fruits and vegetables). 100% nuts and seeds must be ≤ 1.5oz and 140mg of sodium per label serving.

Meals served at meetings should contain lean protein, a vegetarian protein, 2 servings of fruits or vegetables and whole grains. Snacks at meetings and events must meet nutrition standards for calories, sodium, and trans and saturated fats and water and low calorie beverages must be available among offered beverage options. If juice is offered it must be 100% juice.

## Ohio

- **City of Cleveland, OH**

Venues: Meals Served through Institutions or Public Programs

In 2013, through its Healthy Cleveland Initiative, the City of Cleveland, along with the Cleveland Cuyahoga County Food Policy Coalition, The Greater Cleveland Food Bank, Ohio State University Extension, and others developed voluntary nutrition guidelines for foods and beverages purchased with public funds and programs that coordinate with public agencies, such as food banks, recreation centers, afterschool programs, and senior centers. In October 2013, the Cleveland City Council endorsed the voluntary guidelines in a resolution.

Guidelines:

[http://cccfoodpolicy.org/sites/default/files/resources/healthy\\_cleveland\\_nutrition\\_guidelines.pdf](http://cccfoodpolicy.org/sites/default/files/resources/healthy_cleveland_nutrition_guidelines.pdf)

Resolution:

<https://cityofcleveland.legistar.com/LegislationDetail.aspx?ID=3264136&GUID=4EF2A91>

## Oklahoma

- **Tulsa, OK**

Venues: Vending

Effective on June 20, 2015, an executive order (no. 2015-04) established standards for healthier food and beverages in vending machines located on – owned or leased – city property. Requires caloric information at the point of sale. All vended foods must meet trans-fat and sodium standards and 35% of packaged food choices must meet caloric, saturated fat and sugar standards. 50% of beverage options other than 100% juice and unsweetened milk must contain no more than 40 calories per serving.

<https://www.cityoftulsa.org/media/1779/2015-04.pdf>

## Oregon

- **City of Portland, OR**

Venues: Vending, Concessions

In August 2010, the City of Portland’s Parks and Recreation Department adopted their “Healthy Snacks Nutritional Standards” for all food and beverages sold at community centers and pools. The standards are the same as those used for Oregon high schools.

<http://www.portlandonline.com/parks/index.cfm?a=312791&c=43957>

- **Multnomah County**

Venues: Meals Served through Institutions or Public Programs

The Multnomah County 2016 corrections request for proposals for food services (RFP No. 4000004216) required that proposed menus be consistent the Dietary Guidelines for Americans and all proposals be reviewed by a registered dietitian to ensure adequate nutrient intake. The minimum calorie requirement of adult meals is 2,650 calories (with the exception of inmates assigned to outside work crews, in which case the minimum is 3,000 calories). Daily menus must contain  $\leq$  2,300 mg of sodium,  $\leq$  10 percent of calories from saturated fat, and 30 mg of dietary cholesterol. Additionally, one condiment and one 8-ounce beverage can be added to the daily calorie and nutrient requirements.

*RFP available on request.*

## Pennsylvania

- **City of Philadelphia, PA**

Venues: Vending, Cafeterias, Concessions, Meetings and Events, Meals Served through Institutions or Public Programs

In 2011, the City of Philadelphia started implementing healthy beverage vending standards for machines in city-owned buildings. In June 2014, the Mayor issued Executive Order 4-14, which required the health commission, in collaboration with other affected city agencies, to create nutrition guidelines for all foods and beverages contracted by city agencies. The nutrition guidelines cover individual purchased food items, meals and snacks served, population-specific standards (with some exceptions),

and vending on property owned or leased by the city. Standards are also encouraged for meetings, public concessions, and special events. In 2016, the nutrition standards were updated align with other existing guidelines, including the 2015–2020 Dietary Guidelines, the Child and Adult Care Food Program meal patterns, and the American Heart Association’s healthy workplace food and beverage guidelines.

Vending standards require that 100% of foods and beverages offered must meet sodium and trans fat limits, and a minimum of 65% of offerings must meet other nutrition standards. Additionally, healthy options should be placed in the highest-selling positions (usually at eye level); calorie information should be available at the time of purchase; and portion sizes of unhealthy beverages should be limited to 12 ounces. Lower pricing for healthier options is encouraged.

Nutrition Standards:

[https://www.phila.gov/media/20181009160845/Philadelphia\\_Nutrition\\_Standards.pdf](https://www.phila.gov/media/20181009160845/Philadelphia_Nutrition_Standards.pdf)

Executive Order: <http://www.phila.gov/ExecutiveOrders/Executive%20Orders/eo%204-14.pdf>

## **South Carolina**

- **City of Charleston, SC**

Venues: Vending

In August 2018, the Mayor of Charleston signed a policy that requires all food and beverages sold in vending machines on property owned or leased by the city to adhere to nutrition standards and display nutritional labeling. The standards will be developed by the city’s Wellness Manager and must meet the American Heart Association’s healthy workplace food and beverage guidelines. The standards will be updated at minimum once every five years and in accordance with the Dietary Guidelines for Americans. All existing contracts, agreements, and arrangements with vendors will be modified to ensure compliance with the policy. Additionally, items that meet the nutrition standards should be priced competitively to those that do not and be featured in the most prominent locations in the machine, and any food and beverage items that do not meet the new standards may not be promoted through discounts, bundles, or signage.

- **Columbia, SC**

Venues: Vending, Meetings and Events, Cafeterias, Concessions

Resolution No: R-2017-023

In February 2017, the Mayor and City Council of Columbia approved a policy that charges the City Manager with developing nutrition standards for foods and beverages purchased, sold, served, or provided by the city. The standards must be consistent with those set by the American Heart Association and the Food Service Guidelines for Federal Facilities, including calories, portions, saturated and trans fats, sodium, sugar, and the presence of fruits, vegetables and whole grains. In accordance with federal law, point-of-purchase nutrition labeling must be present on all vending machines, on-site vendors, and cafeterias on properties owned or leased by the city. Within a year the City

Manager must establish the standards, with consideration of monitoring and enforcement.

A wellness team, created by the City Manager, is responsible for monitoring and annually reporting on compliance, successes, challenges, and recommendations. Full implementation of the vending machine standards must be completed within one year of the effective date, while full implementation of the standards for meetings, events, on-site vendors, and cafeterias must be achieved within three years.

[http://columbiacitysc.ig2.com/citizens/Detail\\_LegiFile.aspx?Frame=&MeetingID=1190&MediaPosition=&ID=3259&CsClass](http://columbiacitysc.ig2.com/citizens/Detail_LegiFile.aspx?Frame=&MeetingID=1190&MediaPosition=&ID=3259&CsClass)

## Tennessee

- **State of Tennessee**

Venues: Vending

In August 2010, Tennessee Governor Phil Bredesen issued Executive Order No. 69 promoting healthier food and beverage options for executive branch state public properties. This order required the development of nutrition standards for food and beverages sold through vending on executive branch state properties. In October 2013, the standards were updated from the National Automated Merchandizers Association Fit Pick standards to a modified version of the National Alliance for Nutrition and Activity Healthy Vending Guidelines and the percentage of options that need to meet the standards was increased from 25% to 30%.

<https://publications.tnsosfiles.com/pub/execorders/exec-orders-bred69.pdf>

Setting: Parks and Recreation

Venues: Concessions

In 2016, the Tennessee Department of Health partnered with [Eat REAL](#) to undergo the REAL Certification process for food service establishments in Tennessee State Parks. The certification process requires food service establishments to undergo a voluntary audit of their facilities, menus, sourcing, ingredients, and food preparation by a REAL registered dietitian, who works with the institution to encourage a variety of nutrition and sustainability criteria, such as serving fresh produce, whole grains, and smaller portion sizes; offering healthy options for children; and removing deep-fried foods and sugar-sweetened beverages from the menu. The institution receives points based on their adoption of these practices and must achieve a score of 60% or higher in order to be certified. Eight state parks are currently undergoing the certification process and in May 2018, Henry Horton State Park was the first state park in the country to achieve the Eat REAL Certification for their Governor's Table restaurant, and in October, Pickwick Landing and David Crocket State Park restaurants were certified.

<https://www.tn.gov/environment/news/2018/5/15/henry-horton-state-park-restaurant-becomes-first-nationally-recognized-real-certified-state-park.html>

- **Shelby County, TN**

Venues: Vending

In September 2012, Mayor Mark Luttrell announced that county vending machines would need to be stocked with 50% “Fit Pick” items. “Fit Pick” is a program created by the National Automated Merchandizers Association. This announcement affects 170 vending machines in 17 county buildings. Shelby County includes Memphis, TN.

<https://www.shelbycountyttn.gov/DocumentCenter/Home/View/5204>

- **Spartanburg County, SC**

Venues: Vending

In September 2018, Spartanburg County passed a policy that expands healthy food choices in vending machines owned or leased by Spartanburg County. The policy sets minimum nutrition standards for foods and beverages sold through vending machines that are consistent with the Food Service Guidelines Federal Workgroup’s [Food Service Guidelines for Federal Facilities](#). The policy require that 50% of all food and beverages meet the minimum nutrition standards within one year of policy adoption, increasing to 65% and 75% of food and beverages after two and three years, respectively. The nutrition standards for the policy will be overseen by the Spartanburg County Wellness Coordinator and will be updated at minimum once every five years in accordance with the Dietary Guidelines for Americans. All existing and future contracts, agreements, and arrangements with vendors will be modified to ensure compliance with the policy. Additionally, any food and beverage items that do not meet the new standards may not be promoted through discounts, bundles, or signage. Items that do meet the nutrition standards should be priced competitively to those that do not and be featured in the most prominent locations in the machine.

## Texas

- **Austin/Travis County, TX**

Venues: Vending

Austin/Travis County Health and Human Services Department and the Central Texas Diabetes Coalition developed the Model Healthy Vending Policy. It is expected that by the end of the summer 2012, 100% of the items in vending machines in Health and Human Services Department facilities will meet the standards.

<http://is.gd/vYyEdL>

- **City of Austin, TX**

Venues: Vending

Policy Number 3.8

In August 2012, the Austin Health and Human Services Department adopted nutrition standards for vending machines on all its facilities. Beverages for sale must be water, fruit-based beverages (no less than 50 percent fruit juice and no added sweeteners), 100-percent vegetable juice limited to a maximum of a 12-ounce container, nonfat or

low-fat milk or non-dairy milks, unsweetened coffee or tea, or non-caloric beverages. All snacks must contain  $\leq 250$  calories per package,  $\leq 35$  percent of calories from fat (with the exception of nuts and seeds, nut butters, eggs, non-fried vegetables, and cheese packed for individual sale),  $\leq 10$  percent of calories from saturated fat (with the exception of eggs and cheese),  $\leq 360$  mg of sodium per serving, and  $\leq 35$  percent of total weight from sugars (with the exception of fruit and vegetable products with no added sweeteners). Additionally, the standards recommend that food items contain no trans fat and that at least one item contain less than 140 mg of sodium per serving. The Department's standards also require healthier items to be priced at or below the cost of foods and beverages that do not meet the standards, and vendors are encouraged to label or promote the items that meet the standards.

*Policy available upon request*

Venues: Vending, Meetings and Events

Resolution No. 20130228-038

On February 28, 2013, the City Council of Austin adopted a resolution that directed the City Manager to develop recommendations offering local, healthy food and beverages in vending machines and food service on city property. An interdepartmental working committee presented the recommendations on June 18, 2013 to the Public Health and Human Services department and on September 11, 2013 to the City Manager. Although the City Council requested 100 percent of food and beverages sold in vending machines and served in meetings meet nutrition criteria, the interdepartmental committee recommended starting with 50 percent healthy and phasing in 100 percent healthy, but they did not identify a timeline in their recommendations. The committee-recommended nutrition standards were based on those developed by the Central Texas Diabetes Coalition and currently implemented by the Austin Health and Human Services Department (described above). The proposed Healthy Meeting guidelines are based on the City of Minneapolis's Policy, which encourages making more vegetables, fruits, and whole grain items available at meetings while reducing foods that are high in salt, sugar, saturated fat, or trans fat. Water, nonfat or low-fat milk, or 100 percent fruit and vegetable juice should be served in place of soft drinks and sugar sweetened beverages. Low-fat alternatives to whole milk and cream should be accompanied with coffee when served. A Council briefing was scheduled, but the presentation was removed from the briefing agenda and put on hold until further notice.

Resolution No. 20130228-038

<https://www.austintexas.gov/edims/document.cfm?id=184751>

Local and Healthy Food Policy and Recommendations: (June 2013)

<http://www.austintexas.gov/edims/document.cfm?id=192082>

City of Minneapolis Nutrition standards for meetings details:

<http://www.ci.minneapolis.mn.us/www/groups/public/@hr/documents/webcontent/wcms1p-096532.pdf>

- **City of San Antonio, TX**

Venues: Vending

San Antonio's city manager prohibited sugar-sweetened beverages from 250 city-owned beverage vending machines in May 2010. Since prohibiting sugar-sweetened beverages, San Antonio has put nutrition standards in place for foods sold through vending machines on City property, including vending machines on Department of Aviation property.

## **Vermont**

- **State of Vermont**

Venues: Cafeterias/Cafes, Meetings and Events, Concessions

H.812, Enacted May 17, 2016, 29 V.S.A. § 160c.

The Vermont state legislature passed H812 and the governor signed it on May 17, 2016. The law directed the Commissioner of Health to establish nutrition standards for foods purchased, sold, or served by the state. Based on nutrition standards from the U.S. Department of Health and Human Services and General Services Administration, the American Heart Association, and the National Alliance for Nutrition and Activity, the Vermont Department of Health released healthy food standards for foods served in cafes and cafeterias, and served at state-funded meetings and events.

In cafeterias and meetings, free water must be made available. Half of beverages in cafeterias must contain  $\leq 40$  calories per serving (except 100 percent juice and unsweetened one-percent and nonfat milk). Healthier beverages should be offered at meetings and events. Half of snacks offered at cafeterias must meet the GSA/HHS standards for vending. For meals served in cafeterias and at meetings, items must be low in sodium and saturated fat, not contain trans fat, and include a lean meat or low-fat vegetarian option, with preference given to locally-sourced foods. Cafeterias must offer at least two whole grain-rich options, one raw and one steamed, baked, or grilled vegetable option without added fat, and two different whole or sliced fruit options. At meetings and events, at least one unsweetened fruit or vegetable choice must be offered and if grains are offered, a whole grain must be included. Additionally, half or reduced-sized portions should be available, and desserts should include a fruit dish without added sweeteners. The Department of Health encourages that foods should be labeled with nutrition information and healthier foods be promoted, priced competitively, and placed in more prominent locations in cafeterias.

Statute: <https://legislature.vermont.gov/statutes/section/29/005/00160c>

Guidelines: <https://asphn.org/wp-content/uploads/2018/01/Vermont-Healthy-Food-Standards.pdf>

- **University of Vermont, VT**

Venues: Vending

The University of Vermont adopted a policy that one-third of beverages offered in vending machines on campus will be healthy options. Water bottle filling stations are



being installed across campus. The changes have been student-driven and coincide with the end of its current beverage contract (which ended June 30, 2012).

<http://www.uvm.edu/sustain/tags/bottled-water>

## Virginia

- **City of Alexandria, VA**

Venues: Vending

In August 2014, the Alexandria City Manager signed an administrative regulation requiring all vending machines in City managed facilities to provide 100% healthier foods and beverages. The City will follow the U.S. Department of Agriculture "Smart Snacks in Schools" nutrition standards.

*Policy available upon request*

- **Arlington County, VA**

Venues: Vending

Arlington County, VA will implement vending standards for the foods and beverages sold in county office buildings (beginning March, 2013) and in county community centers and parks starting in August, 2013. In office buildings, the county will start out with 50% healthier products, but hopes to move to 100% healthier productions as employees become more familiar with new options. Community centers and parks will have 100% healthier products from the beginning.

<https://topics.arlingtonva.us/fitarlington/healthy-vending-initiative/>

## Washington

- **State of Washington**

Venues: Vending, Cafeterias, Concessions, Meetings and Events, Meals Served through Institutions or Public Programs

On October 30, 2013, Governor Inslee issued Executive Order 13-06, which requires all executive agencies to meet the Washington State Healthy Nutrition Guidelines. Each agency must implement the Guidelines by December 31, 2016.

Vending standards:

The Healthy Nutrition Guidelines include three nutrition categories (healthiest, healthier, and limited) for vending based on calories, fat, sugar, and sodium. At least 50 percent of vending options must meet the nutrition criteria for the healthier and healthiest categories, but it is recommended that 100 percent do.

To fall in the healthiest category, items must contain per package  $\leq 200$  calories; no added fat for fruits, nuts, low-fat dairy and meat, beans, and eggs; no trans fat; no added sugars, except for grain foods, which can contain no more than 6 grams of sugar per package and no more than 150 mg of sodium. Healthier products must contain per package  $< 250$  calories;  $\leq 35\%$  of calories from total fat, excluding nuts, seeds, and nut butters (with  $\leq 10\%$  of calories from saturated fat); no trans fat;  $\leq 35\%$  of weight from

total sugars, excluding whole fruit products or ingredients with no added sugars, and dairy products with  $\leq 30$ g total sugars per package; and  $< 360$  mg of sodium. Additionally, grain products must be 100% whole grain to meet the healthiest category and contain at least 50% whole grain (whole grain listed as the first ingredient or feature the whole grain stamp) to meet the criteria for the healthier category.

Healthiest beverages include water, unsweetened seltzer, unflavored non- or low-fat milk with  $< 100$  calories per 8 oz. serving, unsweetened tea and coffee, and 100 percent unsweetened fruit and vegetable juices (vegetable juices must contain  $< 230$  mg of sodium per serving and fruit juices must be  $< 8$  oz. servings). Healthier beverages include no- and low-calorie beverages (with no more than 25 calories per 8 oz. or non-caloric, artificially-sweetened beverages), and fat-free and low-fat flavored milk with  $< 22$ g of sugar per 8 oz.

#### Institutional feeding:

Institutions must serve daily  $\geq 2$  cups of fruit;  $\geq 2\frac{1}{2}$  cups of vegetables; 6oz. of grains with a minimum of 50% whole grains in each serving;  $5\frac{1}{2}$  oz. of lean protein foods; and offer low-fat or non-fat milk and milk products daily. Water should be available at all meals. Beverages can include plain or unsweetened carbonated water; non-fat or low-fat milk and milk products that are unflavored, calcium fortified and  $< 102$  calories/8 oz. or flavored low-fat or fat free milk with  $< 22$ g sugars per 8oz.; 100% fruit juice with no added sugars and  $< 8$ oz. for adults and; beverages with  $< 25$  calories per 8oz.

#### Cafeterias:

All cafeterias have to meet a core set of criteria including offering and promoting water, eliminating partially hydrogenated oils, and offering no more than one deep-fried entrée per day. They also need to offer a variety of fruits and vegetables, some whole grains, lean meat, a lower sodium option, and low fat dairy. Medium and large cafeterias choose among a list of healthier practices to earn a required number of points.

#### Meetings and Events:

To meet the Healthy Nutrition Guidelines, meeting organizers must provide water at breaks and meals, offer no- and low-calorie beverages if additional beverages are offered, serve fruits or vegetables with all refreshments and meals, and serve foods that are low in fat, specifically trans and saturated fats. Agencies are encouraged to offer whole-grain rich options, low- and non-fat dairy, lean meats and low-fat vegetarian protein options, lower sodium items, foods from Washington State, and smaller portion sizes.

Executive Order: [http://www.governor.wa.gov/sites/default/files/exe\\_order/eo\\_13-06.pdf](http://www.governor.wa.gov/sites/default/files/exe_order/eo_13-06.pdf)

Healthy Nutrition Guidelines:

<https://www.doh.wa.gov/CommunityandEnvironment/WorksiteWellness/HealthyNutritionGuidelines>

- **Clark County, WA**

Venues: Meetings and Events, Vending, Concessions

Clark County enacted a Worksite Wellness Nutrition policy in 2006 that establishes healthy food and beverage purchase guidelines for county-funded meetings, trainings, and events and ensures that healthy options are available for purchase at county facilities. Also requires vending machines to include healthy options.

<http://eatbettermovemore.org/sa/policies/pdf/text/ClarkCoNutPolicy.pdf>

- **King County, WA**

Venues: Vending

In April 2011, the King County Board of Health unanimously approved voluntary Healthy Vending Guidelines, encouraging organizations, businesses, and local governments in King County to provide healthier choices in vending machines. As of June 2011, the Seattle Housing Authority was conducting a pilot at one site and King County, through its Healthy Incentives program, is offering 20% healthier options in many of its vending machines.

[http://www.cspinet.org/new/pdf/kc\\_vending\\_guidelines.pdf](http://www.cspinet.org/new/pdf/kc_vending_guidelines.pdf)

- **Seattle & King County, WA**

Venues: Meetings and Events

Seattle & King County Public Health developed healthy guidelines for meetings, trainings, and events. General guidelines include selecting foods that are culturally appropriate served in appropriate portion sizes that set parameters for fat, whole grains, fresh fruits and vegetables, vegetarian options, locally grown and organic products, healthy beverages, water, salt, added sugars, and nutrition labeling. The guidelines have been adopted by a variety of cities in King County, including Burien, Federal Way, Redmond, and Snoqualmie.

<https://www.kingcounty.gov/depts/health/nutrition/meetings.aspx>

- **City of Seattle, WA**

Venues: Vending

Ordinance: 124128; Council Bill: 117710

On March 4, 2013, Seattle, Washington City Council unanimously approved Council Bill 117710. The ordinance requires all vending machines on city property (with the exception of parks and recreation, which already have 100% healthier snacks and beverages) to stock 50% “healthier” and “healthiest” foods, as defined by Public Health Seattle King County’s Healthy Vending Guidelines. The city will review implementation, compliance, and impact of the vending policy by June 30, 2014 and consider the percentage of healthier vending items.

[http://clerk.seattle.gov/~archives/Ordinances/Ord\\_124128.pdf](http://clerk.seattle.gov/~archives/Ordinances/Ord_124128.pdf)

6/26/19