



2019 Food Service Guidelines Local Action Institute

Food Service Guidelines

Many U.S. employees have cafeterias and vending available in their workplace, and millions of Americans eat from cafeterias on a daily basis. Food service guidelines represent a voluntary set of best practices that ensure safe, healthy food options are available. Implementing food service guidelines in community anchor institutions can increase healthy food options and make a significant impact on community health.

Food Service Guidelines Location Action Institute

The National Association of County and City Health Officials (NACCHO), in collaboration with the Centers for Disease Control and Prevention's (CDC) Division of Nutrition, Physical Activity and Obesity (DNPAO), will convene subject matter experts and four communities to attend the inaugural Food Service Guidelines (FSG) Local Action Institute in Washington, DC, on June 4 and 5, 2019.

The FSG Local Action Institute will prepare interdisciplinary teams to adopt healthy food procurement practices in a variety of community-based institutions, such as universities, parks and recreation centers, juvenile detention centers, and retail settings. The Institute will provide hands on technical assistance to empower local health officials to work with decision-makers from government and community institutions that run large food service operations. The end goal is to increase fresh, healthy food options, while remaining financially viable.

Four Communities Selected to Participate in FSG Local Action Institute

Four communities were competitively selected to participate in the 2019 FSG Local Action Institute. The selected communities demonstrated the required team make-up (i.e., public health officials, food directors, and leadership from the community-based institution) as well as the ability to influence healthy food procurement practices and food service operations.

Allegheny County, Pennsylvania

Allegheny County Department of Health is partnering with the Pittsburgh Food Policy Council and the University of Pittsburgh to improve the University's food service environment. By connecting existing efforts, including Allegheny's Community Health Improvement Plan, good food purchasing policies at the University of Pittsburgh, and understanding the barriers in the community, this team's goal is to advance existing food service guidelines efforts and expand to other institutions in the community.



Cuyahoga County, Ohio

The Cuyahoga County Board of Health is aligning their place-based strategies to address health inequities in many under-resourced communities by providing accessibility to healthier food options for its residents. This team is partnering with the Northeast Ohio Alliance for Hope to support Simon's Supermarket, a local grocery chain in the Greater Cleveland area, to implement food service guidelines in prepared foods and use behavioral design strategies to promote healthier purchasing. They also plan to use store level policy to inform and advance county-wide standards such as criteria and accountability measures for grocery stores in communities to obtain public funding.



Erie County, New York

Erie County Department of Health is partnering with the Erie County Department of Parks and Recreation and a local business, Grateful Grind Coffee, to increase healthy food choices to park visitors purchasing food concession items. They plan to update the food service guidelines to include a section requiring vendors to provide healthy food options and encourage vendors to procure food from local growers and distributors.



Multnomah County, Oregon

Multnomah County Health Department is partnering with the Multnomah County Douglas E. Long Juvenile Detention Home, a juvenile detention facility, to expand their commitment to include food service guidelines and farm-direct procurement. A key partner is MudBone Grown, a local black-owned small farm and food business enterprise, to expand farm direct procurement with local businesses.



For more information on food service guidelines visit the following resources:

CDC Food Service Guidelines Webpage:

<https://www.cdc.gov/obesity/strategies/food-serv-guide.html>

Exceed: The Tools for Using Healthy Food Service Guidelines:

www.ExceedTool.com

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