Healthy Vending & Snack Bar Policy Project

Megan Hlavacek, MS, RDN, LN







What food & drinks are common at your worksite?









Project Purpose:

To provide worksites with the resources, knowledge, and tools necessary to offer healthy food and drink options in vending machines and snack bars to create a supportive environment for overall healthy living.



3 Project Goals:

- Help South Dakota businesses get healthier snack items in their vending machines, snack bars, and cafeterias.
- Label snack food and drink items using the Munch Code (GREEN, YELLOW, and RED) and make the calorie content visible at the point of purchase.
- 3) Get businesses to implement the a HVSB Policy which commits them to provide an environment that encourages healthy eating habits and continue to label snack items with *Munch Code* and calorie information.



Munch Code





1305 – Good & Healthy Grant

Year 1:

- Survey to assess current practices
- Developed toolkit to support project
 - Model Policy
 - Policy Implementation Guide
 - Project Checklist

Year 2: 12 pilot worksites

Year 3: 16 worksites

Year 4 Goal: 20-25 worksites

Year 5 Goal: 20-25 worksites

Overall Goal - 75 Worksites and 7,500-8,000 employees



Pilot (Year 2) Worksites

July 1, 2014-June 30, 2015

TIE - BHSSC

YMCA of Rapid City

Sioux San Hospital

Aspire, Inc.

Hub City, Inc.

Sisseton Wahpeton Oyate

UltiMed, Inc.

DJO Global (Empi Division)

Fishback Financial HQ

Valero

Tri-State Flooring, Inc.

Showplace Wood Products

Rapid City

Rapid City

Rapid City

Aberdeen

Aberdeen

Sisseton - Agency Village

DeSmet

Clear Lake

Brookings

Aurora

Sioux Falls

Harrisburg

12 Worksites & Approx. 1250 Employees



Year 3 Worksites

July 1, 2015 – June 30, 2016

South Dakota Wheat Growers Admin Office

BankWest, Inc

Bel Brands USA

Falcon Plastics

Evans Plunge

United Hardware

Grossenburg Implement

South Dakota Business Enterprise Program

Rapid City Regional Hospital (RCRH)

Dakotacare

Vast Broadband

Spader Business Management

Wagner Community Memorial Hospital - Avera

Avera Sacred Heart Hospital

Kolberg-Pioneer Inc

Mount Marty College

Aberdeen

Pierre

Brookings

Brookings

Hot Springs

Milbank

Winner

Pierre

Rapid City

Sioux Falls

Sioux Falls

Sioux Falls

Wagner

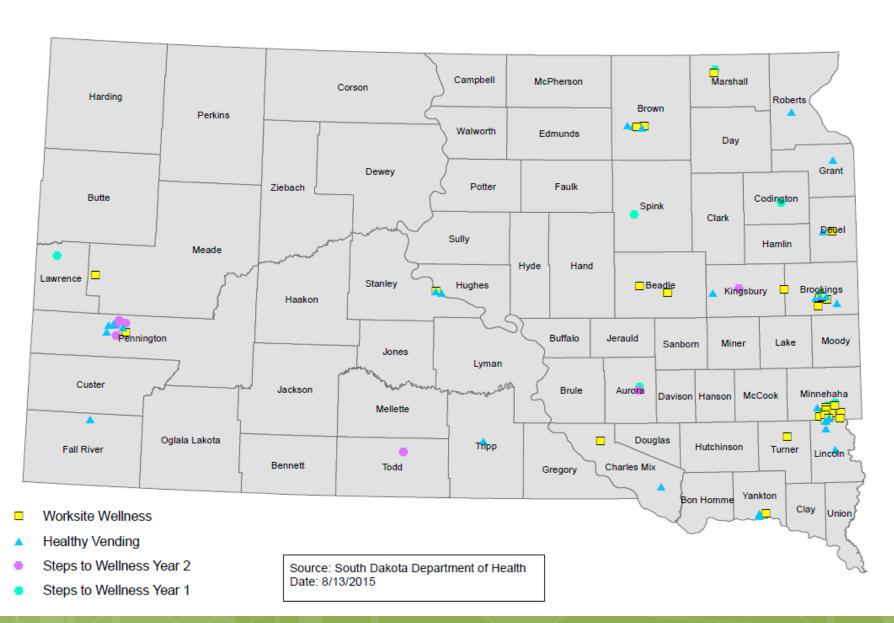
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Healthy Vending, Steps to Wellness, and Worksite Wellness Sites

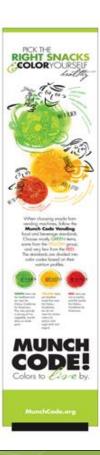


Munch Code Promotional Signage









Healthy Vending & Snack Bar Toolkit

- Model Policy
- Policy Implementation Guide
- Project Checklist



Model Policy

Healthy Vending and Snack Bar Model Policy

<u>Business Name</u> has a commitment to provide an environment that encourages healthy eating habits among its employees and clients. The following policy has been developed to incorporate healthier food and drink options in all vending machines and snack bars at all <u>Business Name</u> locations.

The intent of this policy is to inform employees about what they are eating and which choices are healthier. It is designed to make healthy choices more accessible, more appealing, and more affordable. It is not designed to restrict choices.

<u>Business Name</u> will provide employees with a variety of healthy food and drink options by categorizing them as GREEN, YELLOW, and RED based on the standards outlined in the South Dakota Healthy Vending and Snack Bar Policy Implementation Guide.

GREEN foods/drinks are the healthiest option and can be enjoyed often.

YELLOW foods/drinks have added sugar, fat and calories and should be eaten occasionally.

RED foods/drinks are the highest in sugar, fat, and calories and the least healthy. These foods should be eaten sparingly.

All food and drink items will have the calorie content visible at the point of purchase. This includes food and drinks in each of the color-coded categories. A sign must be provided next to each item or in a visible location in close proximity to each food or beverage disclosing the calorie content. If the package contains more than one serving the workplace has the choice to disclose the calories per serving including the number of total servings per package or calories per item.



Policy Implementation Guide

GREEN FOOD STANDARDS

Foods must meet **ONE** of the CORE CRITERIA:

- 2%, 1% or fat-free dairy
- Whole, frozen, or dried fruits (and eligible fruit cups)
- Whole or frozen vegetables
- Whole grain products
- Plain nuts or seeds(can be flavored)

Foods must **ALSO** meet **ALL** of the following:

- ≤ 200 calories per item*
- Zero trans fat (≤ 0.5 grams per serving)
- Total calories from saturated fat ≤ 10%*
- Calories from sugar ≤ 35% of total weight**



^{*}excluding nuts and seeds without added fats or oils

^{**}excluding fruits or vegetables without added caloric sweeteners

YELLOW FOOD STANDARDS

Foods do **NOT** need to meet one of the CORE CRITERIA, but must meet **ALL** of the following:

- ≤ 250 calories per item*
- ≤ 480 mg sodium per serving
- Zero trans fat (≤ 0.5 grams per serving)
- Total calories from saturated fat ≤ 10%*
- Calories from sugar ≤ 35% of total weight**

RED FOOD STANDARDS

Do not meet green or yellow standards



^{*}excluding nuts and seeds without added fats or oils

^{**}excluding fruits or vegetables without added caloric sweeteners

GREEN DRINK STANDARDS

- Water without flavoring, additives, or carbonation
- 2%, 1%, or fat-free unflavored milk, including lactose-free and soy drinks
- ≤ 12 oz. 100% fruit or vegetable juice with no added caloric sweeteners and ≤ 230 mg sodium per serving
- Plain, decaffeinated, and unsweetened coffee and tea

YELLOW DRINK STANDARDS

- □ > 12 oz. 100 % fruit or vegetable juice
- □ 2%, 1%, or fat-free flavored milk
- Diet soda
- Any other sweetened drink with ≤ 40 calories per 8 oz. (i.e. sports drinks, flavored water, tea, etc.)

RED DRINK STANDARDS

- Regular soda and sports drinks
- Whole milk
- Fruit/juice drinks not 100%
- Any other drinks that do not meet the green or yellow standards



Policy Implementation Guide

- Negotiating with the vendor
- Enhancing Sales of Healthier Items:
 - Price
 - Point of Purchase Information
 - Product Placement and Attractiveness
 - Taste Testing

Project Checklist

- 12 steps to help business with successful implementation
- Includes Appendices A-J

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Next Grant Application

- Year 4 Activities
 - May 2016: RFP Released for Year 4
 - July 1, 2016: 20-25 Worksites will be Selected
 - July-Aug 2016 sites must schedule and complete the inperson training



Thank You!

Megan Hlavacek, MS, RDN, LN
Healthy Foods Coordinator
SD DOH Office of Chronic Disease Prevention & Health Promotion
Megan.Hlavacek@state.sd.us







