

Use your assessment to determine gaps and opportunities. Then establish goals and make improvements.

FOUNDATION	Conduct additional desired audits or employee surveys, such as vending offerings, cafeteria, etc.
ENVIRONMENT	Create and maintain abundant healthy food choices across the organization. May include: healthy snack station(s), vending, food at meetings and events, cafeteria offerings, foods brought to work for potluck events
POLICY	<p>Draft and adopt a healthy foods policy Policy provisions could include</p> <ul style="list-style-type: none"> • Creation/maintenance of a snack station(s) offering only healthy options • Filtered water refilling stations at each work location • Removal of soda/sugar sweetened beverages • [Encourage] Foods brought to work are healthy options • Update, maintain food vending options with at least 50 percent healthy • Cafeterias: <ul style="list-style-type: none"> ○ At least three fruit selections offered daily ○ At least three non-fried vegetable selections offered daily ○ A healthy entrée is offered daily • Nutrition information is provided for all foods across the organization • Healthy foods are competitively priced • Healthy foods are labeled with a sticker • Refrigerators, microwaves and sinks are available for all employees • Always serve healthy food/beverage choice(s) at meetings and events • Implement healthy catering booklet that guides managers/staff when ordering food for meetings and events
SYSTEMS	<p>Human Resources support and training for managers/supervisors Could include:</p> <ul style="list-style-type: none"> • RFP services for vending • Quality assurance practices for vending • Catering guide and training for managers/staff • Management of healthy snack station • Labeling and signage
SOCIAL SUPPORT	<p>Could include</p> <ul style="list-style-type: none"> • Taste testing • Lunch and learns • <i>Maintain don't gain</i> challenges