

2020 Food Service Guidelines 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 Action Institute

The National Association of County and City Health Officials (NACCHO) and The Society for Public Health Education (SOPHE), in collaboration with the Centers for Disease Control and Prevention's (CDC) Division of Nutrition, Physical Activity and Obesity, will convene subject matter experts and five teams to attend the 2nd annual Food Service Guidelines (FSG) Action Institute in Atlanta, GA on February 26 and 27, 2020.

The FSG Action Institute will prepare multi-disciplinary teams to adopt FSG policies and healthy food procurement practices in a variety of community-based institutions, such as, hospitals, universities, and state or local government agencies. The Institute will provide hands-on technical assistance to empower local and state health officials to work with decision-makers from community institutions that run large food service operations. The end goal is to increase healthy food options, while remaining financially viable.



Five Communities Selected to Participate in FSG Action Institute

Five communities were selected to participate in the Food Service Guidelines 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.



MARION COUNTY
PUBLIC HEALTH
DEPARTMENT

Prevent. Promote. Protect.

Marion County, Indiana

Marion County Department of Health (MCPHD) is partnering with Community Hospital East to improve the hospital's food service environment. By connecting existing efforts, including the development of the MCPHD FSG Advisory Group, and good food purchasing policies through the hospital's vendor, this team's goal is to advance existing FSG efforts and expand to other hospitals in the community.



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NACCHO
National Association of County & City Health Officials

Minnesota Department of Health

The Minnesota Department of Health is partnering with the State of Minnesota, the Lake Country Service Cooperative, and the State Services for the Blind to strengthen existing FSG contracts. This team will work to promote healthy food options in cafeterias and vending through behavioral design strategies and collaborate with distributors to provide healthy options of packaged foods.



Utah Department of Health

The Utah Department of Health is partnering with the University of Utah Health to advance their commitment to include FSG in a university hospital night deli. Through a multidisciplinary team of the Environment, Policy and Improved Clinical Care Program at the health department, the team is positioned to expand the implementation of FSG to more venues in the hospital and the main academic campus.



California Department of Public Health

Sacramento, Madera, and Merced, California

A delegation from California will participate in the FSG Institute to advance food procurement at both the state and local level through their CDC funded SPAN and REACH awards. Their focus will be on strategic planning to develop and adopt policies for government and nonprofit institutions.

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