



TEST PRACTICE GREENHEALTH - HEALTHCARE FACILITY
WITH BEDS AND ORS — no.1681969

Partner Recognition - 2016: Food

Introduction

Food systems have a significant impact on the environment. The average piece of food travels between 1,500 and 2,500 miles from farm to plate, creating greenhouse gases through vehicle and plane transport. Agriculture is incredibly environmentally intensive, using huge volumes of water, pesticides, and in the case of **meat and poultry**—antibiotics. Additionally, more than 20% of an average hospital's waste is comprised of food waste. Please use this section of the application to showcase the facility's success stories and strategies on sustainable food procurement and food service operations.

Policy and Plans

1. Has the facility signed the **Healthy Food in Health Care Pledge**?

- ☒ Yes
☐ No

The **Healthy Food in Health Care Pledge** is a framework that outlines a set of steps to be taken by health care facilities to support a more sustainable food system and improve the health of patients, communities and the environment.

2. Does the facility **outsource** its Food Services Department or management?

- ☒ Yes
☐ No

2.a Who was the selected **vendor**?

- ☐ Aramark
☐ Compass Group (Morrison/Touchpoint)
☐ Sodexo
☒ Other

2.a.a Which other contracted food services vendor is being utilized?

Who is responsible for Food Services at your facility?

3. Name:

4. Title:

5. Email:

Less Meat, Better Meat

Reducing the amount of meat and poultry served in hospitals provides health, social, and environmental benefits that are consistent with prevention-based medicine. Hospitals can deliver an important preventive health message to patients, staff, and communities by reducing the amount of meat and poultry they serve and by purchasing sustainably-produced meats and poultry.

6. Has the facility **reduced** the amount of meat and poultry purchased for cafeteria/retail and patient service?

☒ Yes

☐ No

6.a Is your facility working to achieve the **Less Meat, Better Meat Challenge** of the Healthier Hospitals program?

☒ Yes

☐ No

6.a.a Please describe progress toward this goal:

7. Does the facility **purchase** any meat and poultry produced **without the use of routine, non-therapeutic antibiotics**?

Yes

7.a Please describe:

For more information on the public and environmental health impacts of the use of routine, non-therapeutic antibiotics in food animals, visit [Antibiotics](#).

Healthy Beverages

It is well established that **sugar-sweetened beverages (SSBs)** contribute to the increased prevalence of obesity and associated chronic diseases that go along with weight gain. Hospitals throughout the country have begun to implement **Healthy Beverages** programming to transform their beverage environments using strategies like creating healthy vending criteria, reducing advertising of unhealthy beverages, increasing access and signage for public drinking water on hospital grounds, and shifting pricing structures to encourage healthy beverage choices.

8. Has the facility **increased healthy beverage options** in at least 3 of the following: cafeteria/retail, patient, vending and catering?

- ☒ Yes
☐ No
-

8.a Has your facility participated in the **Reducing Sugar-Sweetened Beverages Challenge** of the Healthier Hospitals program?

- ☒ Yes
☐ No
-

8.a.a Please describe progress toward this goal:

9. Which of the following activities has the facility implemented to increase access and **promote the use of tap water**?

- ☐ Provided and promoted reusable beverage containers
☐ Eliminated bottled water from patient menus and cafeteria
☒ Installed filtered water stations, 'spa water' and/or installed water bottle filling stations throughout the facility or in cafeterias
☒ Provided free 'spa water' or pitchers at functions and meetings instead of bottled water
☒ Changed the relative price of healthy vs. unhealthy beverages to make healthy choices more affordable and desirable
☒ Other
☒ None of these have been implemented
-

9.a Please describe other activities to promote the use of tap water:

Local and Sustainable Food Purchasing

Procurement of sustainably produced foods has many far reaching effects. The way food is **produced, processed, and distributed** has significant impacts on human health, air and water pollution, climate change, and the viability of future agricultural production. Purchasing sustainable foods can **reduce many harmful effects** related to food growth and distribution that contribute to public and environmental health problems.

For information on **local and sustainable food procurement**, see: [Healthier Food](#)

For information on **local and sustainable food definitions**, see: [Sustainable Food Definitions](#)

10. Has the facility **purchased locally and/or sustainably grown and produced foods**?

- ☒ Yes
☐ No

Local is defined as grown/raised and processed less than **250 miles** from the facility. **Sustainable** is defined as a product that has an **allowed sustainability certification or label claim**, and/or meets the definition of local.

10.a Is your facility participating in the **Local/Sustainable Food Purchasing Challenge** of the Healthier Hospitals program?

- ☒ Yes
☐ No

10.a.a Please describe progress toward this goal:

For help with Tracking and Traceability, download the worksheet: **Local and Sustainable Tracking Tool**

Supporting Local Farms and Increasing Healthy Food Access

11. Does your facility **purchase food from local farmers** (local is defined as less than 250 miles)?

- ☒ Yes
☐ No

11.a How does your facility purchase food from local farmers? Please select all that apply:

- ☒ Food hubs
☒ Farm-direct purchasing
☒ Farmers cooperatives
☒ Other

12. Please use this space to describe **collaboration** with local farms in greater detail, if appropriate:

13. How does your facility **increase access to healthy food**? Please select all that apply:

- ☒ Hosted local farmers market
☒ Hosted on-site Community Supported Agriculture (CSA) food box program for patients, employees and/or community residents
☒ Supported on-site hospital farm and/or garden
☐ Supported off-site community garden or farm
☐ Developed and offered a fruit & vegetable prescription program
☒ Other

14. Please use this space to describe any of the food access programs in greater detail, if appropriate:

15. Does your hospital use **Community Benefit investments** to support healthy food access/healthy food systems in your community?

- ☒ Yes
☐ No

16. Does the facility use strategies for **promotion and placement** of healthy and sustainable food options to increase their sales?

- ☒ Yes
☐ No

16.a Please select all that apply:

- ☐ Pricing incentives on healthy and sustainable food options
☐ Placement of healthier food options
☐ Food sampling
☒ Other promotions

16.a.a Please describe other strategies:

Food Waste Reduction

17. Is the facility purchasing **reusable food service ware** for cafeteria/retail and patient meals wherever possible?

- ☒ Yes
☐ No

18. Is the facility purchasing **certified commercially compostable food serviceware** (such as certified by Biodegradable Products Institute (BPI)) where single-use/disposable items are necessary?

Yes

18.a Is the facility composting these compostable single-use items?

- ☒ Yes
☐ No

19. Does the facility purchase and use **recyclable to-go containers**?

- ☒ Yes
☐ No

19.a Does the facility offer the option to **recycle these to-go containers on-site** (as part of commingled or other **recycling** program)?

- ☒ Yes
☐ No

20. Has the facility **eliminated polystyrene** (Styrofoam) purchase and usage in food service?

- ☒ Yes
☐ No

Procurement guidelines and a preferred hierarchy for food serviceware selection are provided in **Choosing Environmentally Preferable Food Service Ware**.

21. Does the facility have a **food waste reduction plan/policy** that is being implemented and tracked?

- ☒ Yes
☐ No

22. Does the facility have a **food waste composting** program and tracking system?

- ☒ Yes
☐ No

22.a Check all areas where food waste is **composted** at the facility:

- ☒ Cafeteria/retail
☒ Food preparation areas
☒ Catering
☒ Patient meals

22.b Does the facility **track** weight or volume of compost?

- ☐ Yes
☐ No

Please ensure composted **food waste tonnage and cost** is indicated in **Appendix A**.

Food Successes

Please describe any innovative food programs or successes at the facility this past year that you would like to share in the spaces below.

23. Success 1: Please describe

24. Please attach any additional documentation (optional):

25. Success 2: Please describe

26. Please attach any additional documentation (optional):