

State and Local Procurement Policies

Alabama:

- The Alabama Department of Health and the Alabama Department of Rehabilitation Services have implemented the Alabama Healthy Vending Machine Project in all state-owned buildings. The project focuses on improving nutrition standards for 50% of the foods and beverages in vending machines. The guidelines limit foods to 10% or less of the DV for total fat, 10% or less of the DV of total carbohydrates, 5% or more of the DV of at least one: fiber, vitamin A, vitamin C, calcium, or iron, and 360 mg or less of sodium. Beverages shall be water, non-carbonated flavored and vitamin enhanced without artificial sweeteners, 100% fruit or vegetable juice without added sweeteners, or diet soda. Healthier options are highlighted through the use of the Good Choice symbol, promotional materials, an informational website, strategic high-visibility placement of healthier items in the machines, and pricing strategies that encourage the purchase of healthier items.
<http://www.adph.org/NUTRITION/index.asp?id=4929>

California:

- The California Senate has introduced and amended a bill that would require a vendor that operates or maintains a vending machine on designated state property, until a specified date, to offer food and beverages in the vending machine that meet accepted nutritional guidelines.
http://www.leginfo.ca.gov/pub/07-08/bill/sen/sb_0401-0450/sb_441_bill_20080930_chaptered.html
- LA County requires that 100% of food sold in vending machines on government property must meet State of California's Nutrition Guidelines (the standards developed for schools).
- By executive directive, the City and County of San Francisco set nutrition standards for food and beverages sold through vending machines on City and County property (4/19/10). The standards are strong for beverages, prohibiting calorically sweetened drinks. The standards for foods require that 50% of foods meet standards for fat, saturated and trans fat, and sugars. However, they require only one lower sodium item per vending machine.
<http://www.sfgov3.org/Modules/ShowDocument.aspx?documentid=68>
- Chula Vista County enacted a policy in 2006 that requires all vending machines at any City of Chula Vista facility to contain 100% healthy snack and beverage offerings.
http://www.healthyeatingactivecommunities.org/downloads/CV_Vending_Policy.pdf

- Contra Costa County enacted a policy in 2004 that requires that 50% food and beverages sold in vending machines in County owned or operated facilities meet specific nutrition standards.
<http://www.co.contra-costa.ca.us/DocumentView.aspx?DID=2089>
- San Mateo County's Wellness Policy, enacted in 2011, aims to increase access to healthy food options and establishes nutrition standards for on-site food service, vending machines, commissaries, meetings, trainings, conferences, waiting areas, and lobbies. Prepackaged foods, vended items, and foods and beverages at meetings must adhere to nutrition standards. Food service operators and catering must make available at least one healthy option that meets nutrition standards. The nutrition standards are encouraged, but they are not required, for fundraisers. The wellness policy also includes nutrition education, weight management programs and trainings, support for physical activity, and makes point of purchase nutrition information available through food service or vending machines. The nutrition standards limit calories, fat, saturated fat, trans fat, sugar, and sodium. Beverages available through food service, vending, catering, or purchased with department funds are limited to 100% juice, water, milk (2% or less), and lower calorie drinks (≤ 50 calories/12 oz).
http://www.co.sanmateo.ca.us/Attachments/HR/Files/Employee%20Health%20&%20Fitness/hfWC09_WellnessPolicy_121410.pdf.
- The City of Long Beach Department of Health and Human Services enacted a Healthy Snack Food and Beverage Policy and a Healthy Beverage Vending Policy in December 2011 for city sponsored meetings and events. Foods at youth-oriented meetings, programs, events, and in vending machines in public areas are required to be healthful, including: baked chips, pretzels, popcorn, granola bars, nuts/seeds, dried fruits, fresh fruits and vegetables, animal and graham crackers, low-fat/reduced-fat cheeses, hummus and pesto dips, crackers, and yogurts. Beverages at youth-oriented classes/meetings and sold through vending machines in publically accessible city facilities are limited to 50-100% fruit juices, bottled water, unflavored low-fat and nonfat milk, soy milks, and non-calorically sweetened sports drinks/vitamin waters/flavored waters. Vending in non-youth oriented public buildings can also sell diet sodas and diet teas. Additionally, all meetings with youth present must provide water as a beverage option.

Adult meetings and events are not required to follow the policies, but are encouraged to provide healthy options. Food items served as a meal or dessert, donated items, special events, people renting/using city facilities, meetings not open to the general public, and emergencies are not required to follow the healthy food and beverage policies. The Department of Health and Human Services will provide background information and training for city staff to support implementation. <http://cfpa.net/losangeles/long-beach-votes-in-favor-of-healthy-food-and-beverage-policies>

- The Santa Clara County Public Health Department food and beverage policy goes into effect July 1, 2012. The standards are required for county meetings, events, vending machines, and custodial populations, including: Department of Correction, Department of Probation, Social Services Agency, and Santa Clara Valley Medical Center. The standards are recommended for cafeterias, cafes, and county-leased properties.

Sugar-sweetened beverages cannot be purchased with county funds. Beverages that meet the standards include water, carbonated water (with no added caloric sweeteners), non-sweetened coffee or tea, plain nonfat or low-fat milk, plant derived milk with no more than 130 calories per 8 oz, 100% fruit or vegetable juice (maximum 8 oz), and low calorie beverages with no more than 40 calories per 8 oz serving. It is recommended that food not be offered at meetings that are not at meal times. Healthier food options must be offered and larger items should be served in smaller portions. A vegetarian option should be made available, the use of seasonal local produce is strongly encouraged, and information and/or ingredients should be posted when possible. The standards for pre-packaged snack foods include: no more than 35% calories from fat (exception: nuts, seeds), less than 10% calories from sat fat, zero trans fat, no more than 35% total weight from sugars, and no more than 360 mg sodium per package/container. It is recommended that pre-packaged snack food items contain at least 2 grams of fiber and that low sodium options be available (no more than 140 mg per serving). In vending machines, 100% of beverages and snacks must meet standards and 10% of items must have 2 grams of fiber and at least 1 item must contain no more than 140 mg sodium. Pre-packaged snacks must be single serving size only and healthy food items should be placed prominently.

For cafeterias, cafes, and county-leased properties, it is recommended to reduce or eliminate the availability of sugar-sweetened beverages, but at least half of the beverage options must meet required standards and healthier beverage options should be prominently placed. Healthier food items are encouraged and at least half of pre-packaged snack foods sold in cafeterias and cafes should meet the food standards. For the custodial population, 100% of beverages should meet the standards and general food standards are recommended.

<http://www.sccgov.org/keyboard/attachments/Committee%20Agenda/2012/January%2025,%202012/203842353/TMPKeyboard203851464.pdf>

Delaware:

- As part of a new Healthy Eating Initiative called “Munch Better at Delaware State Parks,” Delaware’s state parks will offer healthy food items for sale and from vending machines. The nutrition standards for these new healthy options were developed by Nemours Health and Prevention Services, and the healthy options will be priced competitively or lower than unhealthy items.
http://www.destateparks.com/general_info/healthy-eating.asp

Florida:

- Palm Beach County Health Department has nutrition standards for food sold in vending machines. Standards were developed by a nutrition evaluation committee.

Iowa:

- Woodbury County passed a resolution that mandates county food service programs to purchase local organic produce when available.
<http://www.woodburyorganics.com/>

Massachusetts:

- Massachusetts Governor Deval Patrick issued Executive Order 509 that all food purchased by state agencies or sold on state property must conform with certain nutrition standards. EO509 is aimed at helping patients and confined persons only. EO509 exempts food service to employees, vending machines, and concessions. Massachusetts has a Healthy Meeting and Vending guide which provides recommended standards for food provided through those outlets.
EO 509:
http://www.mass.gov/Agov3/docs/Executive%20Orders/executive_order_509.pdf

New York:

- New York City has a food procurement policy that outlines standards for any food purchased or served on government property. The standards are separated into Standards for Purchased Food, Standards for Meals and Snacks Served, and Agency and Population-Specific Standards and Exceptions. The standards include guidelines for trans fats, sodium, and calories/ portions, as well as food preparation methods (no frying) and standards for specific food categories (i.e. no fruit canned in syrup). The population-specific guidelines outline nutrition standards for children, seniors, correctional facilities, and patients under therapeutic care.
http://www.cspinet.org/new/pdf/nyc_agency_food_standards.pdf

Texas:

- San Antonio's city manager recently asked for removal of sugar-sweetened beverages from the 250 city-owned vending machines effective May 2010.
http://www.sanantonio.gov/hr/employee_information/wellness/index.asp

Oregon:

- Oregon has a policy that hospitals must serve patients food that is "nutritionally balanced and meets the special needs of the patients," which included mandating that the meals meet the recommended dietary allowances of the Food and Nutrition Board of the National Research Council.
- In August 2010, the City of Portland's Parks and Recreation Department adopted their "Healthy Snacks Nutritional Standards" for all food and beverages sold at community centers and pools. The standards are the same as those used for

Oregon high schools and place limits on soft drinks, sugars, saturated fat, and trans fat. A pilot of the beverage standards was carried out at one large recreation center without any complaints from the public or building staff. Implementation at all facilities is forthcoming (as of March 2011).
<http://www.portlandonline.com/parks/index.cfm?a=312791&c=43957>

Pennsylvania:

- University of Pennsylvania Health System has implemented the Balanced Choice vending program in its hospitals. It highlights healthy options by placing green stickers on the front of items and placing items in consistent places in all machines (in the right 2 columns of each machine). The program requires at least 30% of items to meet the following nutrition requirements to be considered healthy: less than 250 calories, less than 35% of calories from total fat, less than 10% of calories from saturated fat, 0 grams of trans fat, and less than 350 mg of sodium. Healthy beverages include water, 100% fruit juice, non-caloric sodas, teas, fruit drinks, and flavored waters.
http://www.uphshrandyou.com/FormsAndGuides/Vending_Flyer.pdf

Tennessee:

- In September 2010, the Tennessee Department of Health began to implement their Nutrition, Physical Activity, and Obesity State Plan by labeling calories on menus and menu boards for foods served at state-managed stands and restaurants in eight Tennessee State Parks. Nutrition staff and dietetic interns conducted nutrition analysis for each food item. Future plans include expanding menu labeling to other state-sponsored food-service facilities.

Virginia:

- The Virginia State Legislature introduced a bill that would have required the development of food standards for foods served by state agencies and institutions, including nutritional standards and use of Virginia-grown foods to the greatest extent possible. The bill also directs the Secretary to convene a Food Standards Task Force to develop the Food Standards for Agency Meals and to review and update them at least triennially to ensure that the standards remain current and science-based.
<http://leg1.state.va.us/cgi-bin/legp504.exe?ses=101&typ=bil&val=hb423>

Washington:

- Clark County enacted a Worksite Wellness Nutrition policy in 2006 that establishes healthy food and beverage purchase guidelines for county-funded meetings, trainings and events and ensures that healthy (low saturated & trans fat, sugars, salt) options are available for purchase at county facilities. Also requires vending machines to include healthy options.
<http://eatbettermovemore.org/sa/policies/pdf/text/ClarkCoNutPolicy.pdf>

Additional resources:

“Preventing Obesity in the Child Care Setting: Evaluating State Regulations”

http://cfm.mc.duke.edu/wysiwyg/downloads/State_Reports_Final.pdf

States that have good policies addressing foods in schools include:

<http://www.cspinet.org/2007schoolreport.pdf>

Alabama
Arizona
Arkansas
California
Connecticut
Idaho
Kentucky
Mississippi
Nevada
New Jersey
New Mexico
Oregon
Tennessee
Washington
Total: 14

Hospitals that have eliminated soda:

Cleveland Clinic (Cleveland, OH)

Carney Hospital (Boston, MA)

Fairview Hospital (Great Barrington, MA)

San Mateo Medical Center (San Mateo, CA)

Sugary drink bans in city/county vending and events:

Boston, MA

San Antonio, TX

San Francisco, CA

San Mateo County, CA