



Health in All Policies Task Force

A Scan of State and Local Food Procurement Policies

November 2016



Procurement Policy: Mechanisms for Change

Food procurement policies provide an important opportunity to create a healthier and more sustainable food environment. Within government, policy can be changed at the state or local level in a number of ways, including legislation, executive order, or administrative regulation. These policies can apply to one or multiple locations, individual or all departments, and can be pilot-tested when appropriate.

- **Executive Order.** In a number of cities and states, governors and mayors have taken action to establish nutrition or other food standards.
- **Legislation and Ordinances.** Legislators may author bills to implement purchasing standards for food.
- **Regulation.** Agencies may create policy and programmatic changes to improve the food environment.

The following is a sample of recent state and local laws, ordinances, guidelines, and other mandates from California and throughout the country, that aim to influence the food environment in specific settings. While basic information is provided about these policies, the authors cannot address the extent to which the policies have been implemented or to their effectiveness. In addition, this is not meant to be a comprehensive list of all food procurement policies throughout the State. Finally, inclusion here does not mean that the authors endorse these policies and are meant only to provide examples of the types of policies governments might wish to consider.¹

Specific details of the nutritional guidelines required or promoted by the policies below are provided only for the California State policies. When possible the authors have shared links to places where the nutritional guidelines can be found.

“A Scan of State and Local Food Procurement Policies” is part of a suite of healthy food procurement related materials developed by the Health in All Policies Task Force. The suite includes two other documents:

- “California State Government Food Procurement Policies and Practices” describes current California State food contracting pathways, provides information about how specific departments procure food, and describes challenges and opportunities within the state food system.
- Case stories describing different city, county, and state government approaches toward developing and implementing healthy food procurement are available in “Healthy Food Procurement: Case Stories.”

¹ Additional information is available via the Centers for Disease Control and Prevention via *Improving the Food Environment through Nutrition Standards: A Guide for Government Procurement*. (www.cdc.gov/salt/pdfs/dhdsp_procurement_guide.pdf)



California State and Local Policies Related to Food Procurement

State, County, City	Description
California	<p>SB 19 (Escutia 2001), also known as the Pupil Nutrition, Health, and Achievement Act of 2001 amended the Education Code to provide increased reimbursement rates for free, reduced, and full priced meals and nutrition standards for food sales in elementary and middle schools.</p> <p>Under this law, nutritional standards for foods sold in elementary schools were set so that any snacks sold outside the federal meal program must:</p> <ul style="list-style-type: none"> • have no more than 35 percent of its calories from fat • have no more than 10 percent of its calories from saturated fat • be no more than 35 percent sugar by weight <p>In addition, the only beverages that may be sold to students are milk, water or juice that is at least 50 percent fruit juice with no added sweeteners.</p> <p>Additional changes for middle and high schools included:</p> <ul style="list-style-type: none"> • In middle schools carbonated beverages could be sold only after the end of the last lunch period. • High schools and middle schools could elect to take part in a pilot program that implements the nutritional standards for all foods and beverages sold outside the federal meal program. • Pilot schools were eligible for increased reimbursement and planning grant. <p>SB 19: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=200120020SB19</p>
California	<p>SB 12 (Escutia, 2005) amended Sections 49430, 49431, 49433.9, and 49434 of, and added Section 49431.2 to the Education Code to strengthened food standards for all public K-12 schools previously required by SB19 (Escutia, 2001), the Pupil Nutrition, Health, and Achievement Act.</p> <p>Under this law, the following nutrition standards were required to be met by July 1, 2007 by all K-12 schools:</p> <ul style="list-style-type: none"> • An individually sold snack (i.e., foods sold outside of the federal school lunch program) may have no more than: <ul style="list-style-type: none"> ○ 35 percent of its calories from fat (excluding legumes, nuts, nut butters, seeds, eggs, non-fried vegetables, and cheese packaged for individual sale) ○ 10 percent of its calories from saturated fat (excluding eggs and cheese packaged for individual sale) ○ 35 percent sugar by weight (excluding fruits and vegetables) ○ 175 calories (elementary schools); 250 calories (middle and high schools) • An individually sold entree may have no more than: <ul style="list-style-type: none"> ○ 4 grams of fat per 100 calories ○ 400 calories



State, County, City	Description
	<ul style="list-style-type: none"> ○ Must qualify under the federal meal program <p>SB 12: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=200520060SB12</p>
California	<p>SB 965 (Escutia, 2005) amended Section 49431.5 of the Education Code to establish nutrition standards that were phased in for beverages sold in high schools over two years.</p> <p>Since July 1, 2009, nutrition standards have applied to all beverages sold to high school students from one-half hour before the start of the school day until one-half hour after the end of the school day. Beverages must be one of the following:</p> <ul style="list-style-type: none"> • Fruit-based drinks that are composed of no less than 50 percent fruit juice and have no added sweetener • Vegetable-based drinks that are composed of no less than 50 percent vegetable juice and have no added sweetener • Drinking water with no added sweetener • Two-percent-fat milk, one-percent-fat milk, nonfat milk, soy milk, rice milk, and other similar nondairy milk • An electrolyte replacement beverage that contains no more than 42 grams of added sweetener per 20-ounce serving <p>SB 965: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=200520060SB965</p>
California	<p>SB 441 (Torlakson, 2008) and SB 912 (Mitchell, 2014)</p> <p>SB 441 added to and repealed Section 11005.4 of the Government Code to mandate a set of “acceptable nutrition guidelines” for a portion of the food and beverages offered in vending machines on State property until January 1, 2015 (Government Code §11005.4). These nutrition standards are based off the Fit Pick program, designed by the National Automatic Merchandising Association (NAMA) to help schools and workplaces identify healthier products.</p> <p>At least 35 percent of <i>foods</i> offered in vending machines on state property must meet the following nutrition standards:</p> <ul style="list-style-type: none"> • Not more than 35 percent of its total calories are from fat, with an exception made for nut, seed, or whole grain products • Not more than 10 percent of its total calories are from saturated fat • Not more than 35 percent of its total weight is from sugar, with an exception made for fruits and vegetables <p>At least 33 percent of <i>beverages</i> offered must be comprised of any combination of the following:</p> <ul style="list-style-type: none"> • Water • Milk, including, but not limited to, soy milk, rice milk, and other similar dairy or nondairy milk • Electrolyte replacement beverages that do not contain more than 42 grams of added sweetener per 20-ounce serving • One hundred percent fruit juice • Fruit-based drinks that are composed of no less than 50 percent fruit juice and have no added sweeteners



State, County, City	Description
	<p>A separate 33 percent of <i>beverages</i> offered in vending machines must either also meet the above beverage guidelines or be comprised of any combination of the following:</p> <ul style="list-style-type: none"> • Flavored milk • Beverages containing less than 20 calories per 12 ounce serving • Beverages composed of at least 50 percent fruit juice that may contain noncaloric sweetener <p>The remaining 65 percent of food and 33 percent of beverages offered in vending machines may be any food or beverage allowed by law. If a vendor operates or maintains two or more vending machines next to each other, the provisions of the law may also be satisfied by the calculated percentage of the total food and beverages offered in all of the adjacent machines.</p> <p>In February 2013, Assemblywoman Mitchell introduced AB 459 in the California Legislature, which would have required that 50 percent of food and 100 percent of beverages in vending machines on state property meet accepted nutritional guidelines.² The bill would also require that any food or beverages sold in state-owned or state-leased buildings meet the standard criteria for food and nutrition guidelines for concessions as determined under the U.S. General Services Administration’s Health and Sustainability Guidelines for Federal Concessions and Vending Operations. AB 459 did not make it out of committee and was never voted on by the Legislature.</p> <p>SB 12 was introduced in the California Legislature in January, 2014 by Senator Mitchell. This bill, unlike AB 459 makes no changes to existing law. Rather it would preserve current law by repealing the expiration date, and extending the current provisions indefinitely. The bill was passed by the Assembly and the Senate and sent to the Governor for signature on August 20th and signed on September 25th 2014.</p> <p>SB 411: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=200720080SB441 SB 912: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=201320140SB912</p>
California	<p>AB 2413 (Pérez, 2014) adds Chapter 12 to Division 17 of the Food and Agricultural Code, establishing the Office of Farm to Fork within the California Department of Food and Agriculture. The office, to the extent that resources are available, is required to increase the amount of agricultural products available to underserved communities and schools in the state. AB 2413 creates the Farm to Fork Account in the Department of Food and Agriculture Fund consisting of money to carry out the purposes of the Office of Farm to Fork. By creating a continuously appropriated fund, the bill would make an appropriation. Until January 1, 2020, in any year in which funds are received into or expended from the Farm to Fork Account, CDFA will be required to submit to the Legislature an overview of the account’s income and expenditures.</p> <p>AB 2413: http://leginfo.legislature.ca.gov/faces/billNavClient.xhtml?bill_id=201320140AB2413</p>
Contra Costa County	<p>The Contra Costa County Board of Supervisors adopted a healthy vending machine policy in December 2004 requiring that 50 percent of food and beverages offered in vending machines in County owned, operated, or leased properties meet specific nutritional standards.</p>

² California Legislative Assembly, *Assembly Bill No. 459*. 2013.



State, County, City	Description
	Policy: http://www.co.contra-costa.ca.us/DocumentView.aspx?DID=2089 Policy Overview: http://www.banpac.org/pdfs/healthy_vending/contra_costa.pdf
City of Chula Vista	In 2006, the Chula Vista City Council adopted a policy mandating that all food and beverages offered at public vending machines located in City of Chula Vista facilities including parks, community centers, gymnasiums and libraries meet specific nutrition standards. These nutrition standards are modeled after those established for California schools under SB 12 and SB 19. The policy requires that: <ul style="list-style-type: none"> • 100 percent of food and beverages sold in vending machines on County property meet specific nutrition standards. • Beverages are limited to a portion size no greater than 12 ounces (no limit on water or sports drinks). Policy: http://eatbettermovemore.org/SA/policies/pdf/ChulaVistaVendingPolicy.pdf
City of Los Angeles	In October 2012, the City of Los Angeles adopted the Good Food Purchasing Program. This program includes purchasing standards in five categories: <ul style="list-style-type: none"> • Local economies • Environmental sustainability • Valued workforce • Animal welfare • Nutrition Background: http://goodfoodla.org/2012/10/24/mayor-and-city-council-adopt-good-food-purchasing-pledge/ Good Food Purchasing Pledge: http://clkrep.lacity.org/onlinedocs/2011/11-1678_misc_10-19-12.pdf
Los Angeles County	In August 2006, the Los Angeles County Board of Supervisors enacted the County of Los Angeles Vending Machine Nutrition Policy. This policy requires that all vending machines on County facilities and offices, except where exempted by the Board of Supervisors, adhere to the State of California's Nutrition Guidelines developed for schools (SB 12 and 965). See Policy #3.115: http://countypolicy.co.la.ca.us/BOSPolicyFrame.htm
Los Angeles County	In its Request for Proposals (RFP) 2011 Statement of Work for Concession Services, Ordinance Meals, and Vending Machines, Los Angeles County adopted a food policy regarding menus, healthy food choices, and nutritional information. Under the policy: <ul style="list-style-type: none"> • Contractors are required to plan and implement menus for concession operations that provide healthy food choices. There must be at least one healthy entrée, two healthy side options at each meal served, and fresh seasonal foods. The price of these healthy foods and beverages may not exceed that of other menu items. In addition, when possible, locally grown foods, should be purchased • Food and beverages must meet nutrition standards identified in the RFP • Menus must include nutritional information • Contractors must implement a gradual sodium reduction plan Policy 3.2, see page 29: http://file.lacounty.gov/dhs/cms1_210620.pdf
Marin County	In July 2004, the Marin County Department of Public Health developed a Memorandum of Understanding (MOU) for use with vendors who stock vending machines in the facilities of the Marin County Department of Health and Human Services. The MOU requires that:



State, County, City	Description
	<ul style="list-style-type: none"> • At least 50 percent of the products sold in vending machines meet specific nutrition standards • Vendors price items that meet the standards at lower prices than other items • Vendors utilize a color coding system based on the Marin County Department of Health and Human Services (DHSS) “Better for You” vending guidelines and provide signage to educate consumers about the healthy choices • Vendors provide quarterly feedback to DHSS on pricing and sales of all items and an analysis of the most and least popular items <p>Policy Overview: http://www.banpac.org/pdfs/healthy_vending/marin_county.pdf</p>
Monterey County	<p>In March 2009, the Monterey County Board of Supervisors adopted a policy mandating that all food and beverages offered at vending machines on County property meet specific nutrition standards. The policy requires that:</p> <ul style="list-style-type: none"> • 100 percent of food and beverages sold in vending machines on County property meet specific nutrition standards. <p>Policy Overview: http://www.banpac.org/pdfs/sfs/2010/monterey_co_vending_machine_pol_2010_5_14_10.pdf</p>
City of Mountain View	<p>In May 2012, the City Manager signed a Healthy Food and Vending Policy. The policy requires that:</p> <ul style="list-style-type: none"> • For snack vending, at least 70 percent of food and beverages sold in vending machines in city facilities must meet a set of nutrition standards, including a ban on trans fat. • For beverage vending, at least 70 of beverages sold may not have added caloric sweeteners and must meet other nutrition standards. • 100 percent of beverages and at least one food option served at city-sponsored meetings and celebrations must meet nutrition standards. • At least two of the four snack components served at youth programs must be grain/bread; milk; protein/meat or meat alternative; fruit, vegetable or 100% juice or a serving of dried fruit. Additional nutrition standards are specified. • Employee potlucks are recommended to be healthy and provide alternatives to high-sugar, high-fat foods. <p>Policy: http://healnation.com/files/documents/Mountain%20View%20Nutrition%20Policy.pdf</p>
City of Pasadena	<p>In October 2011, the City of Pasadena passed the Healthy Food and Beverage Vending and Procurement Policy. The policy requires that:</p> <ul style="list-style-type: none"> • 100 percent of snacks sold in vending machines on City property meet nutrition standards. • 100 percent of beverages sold in vending machines on City property meet nutrition standards. • 100 percent of beverages and snacks served at all meetings/programs/events led, or coordinated, by City staff or programs, using City funds, meet nutrition standards. <p>Policy: http://www.ci.pasadena.ca.us/WorkArea/DownloadAsset.aspx?id=6442461881</p>
City of Redding	<p>In March 2010, the City of Redding Community Services Department adopted the Nutritional Standards for Vending and Concessions at Parks and Recreational Facilities Policy. The policy requires that:</p>



State, County, City	Description
	<ul style="list-style-type: none"> • 100 percent of the foods and beverages sold in vending machines at facilities that primarily serve youth must meet nutrition standards. • 50 percent of the foods and beverages sold in vending machines at all other facilities must meet nutrition standards. • A minimum of 50 percent of the products offered in concession stands must meet nutrition standards. <p>The policy also requires that beverages, snacks, and other food products that meet the nutritional standards must be comparatively priced to products that do not meet the nutritional standards. In addition, products advertised within City parks may only be beverages, snacks, or foods that meet the nutritional standards, with the exception of diet soda and sports drinks.</p> <p>Policy: http://healthyshasta.org/downloads/communities/CityofReddingVending-ConcessionNutritionStandards.pdf</p>
San Diego County	<p>In March 2006, the San Diego County Department of Parks and Recreation adopted a nutrition policy for vending machines under their jurisdiction. The policy requires that:</p> <ul style="list-style-type: none"> • 100 percent of food and beverages sold in vending machines in recreation centers and sports facilities and 50 percent of food and beverages sold in vending machines in parks and open space meet specific nutrition standards. These nutrition standards are modeled after those established for California schools under SB 12 and SB 19. • At least one item in each vending machine meet the FDA definition of “low sodium” (less than 140 mg per serving) • Advertising on vending machines appear only food and beverage items that fulfill the nutrition standards • Items that meet the nutrition standards are not be priced higher than items that do not meet the nutrition standards. • The policy also recommends offering items that include at least two grams of fiber. <p>Policy Overview: http://www.banpac.org/pdfs/healthy_vending/parks_and_rec.pdf</p>
San Francisco County and City	<p>In 2006, the Health Commission of the San Francisco Department of Public Health (SFDPH) passed Resolution No. 11-06 directing the Department to adopt a healthy and sustainable food policy for food served at SFDPH events, programs, and institutions. This policy:</p> <ul style="list-style-type: none"> • Requires SFDPH to offer as least one nutritious and fresh food option at 90 percent of its events • Encourages SFDPH to purchase foods that are produced locally from family farms; organic; free of pesticides, genetically modified organisms, unnecessary antibiotics; fair trade products; minimally processed; sold by San Francisco green businesses; and produced, processed, and distributed sustainably and in a manner that meets animal welfare standards. • Requires that healthy and sustainable food guidelines be integrated into SFDPH contracts • Requires SFDPH institutional food services to develop two to five year Sustainable Food Procurement and Processing plans and report on implementation of the plans annually <p>Resolution: http://www.sfdph.org/dph/files/hc/HCRes/Resolutions/2006Res/HCRes112006.pdf Healthy and Sustainable Food Policy:</p>



State, County, City	Description
San Francisco County and City	<p>http://www.sfdph.org/dph/files/PoliciesProcedures/GAD2_FoodSystems.pdf</p> <p>In July 2009, the San Francisco Mayor issued Executive Directive 09-03 on <i>Healthy and Sustainable Food</i> to all departments of the City and County of San Francisco.</p> <ul style="list-style-type: none"> • The Directive required the development of nutrition standards for vending machines on publicly owned property and recommendations for implementing the standards. These efforts culminated with the issuance of Executive Directive 10-01. • Departments that lease property to food business were asked to issue requirements for the sale of healthy and sustainably produced food, or give preferences to businesses who sell such food. The San Francisco Real Estate Department, Recreation and Parks Department, San Francisco General Hospital Foundation, and San Francisco International Airport have incorporated standards into their lease opportunities. • The Directive required that food and food programs funded by the city meet specific nutritional guidelines and that these guidelines be incorporated into city contracts for programs which serve food. • The Directive required that permits for mobile food vendors give preference to vendors that offer healthy and sustainably produced food <p>The Directive also included other recommendations and requirements encouraging improved school nutrition and the expansion of urban agriculture and healthy food retail.</p> <p>Executive Directive Summary Report: http://www.sfgov3.org/Modules/ShowDocument.aspx?documentid=503</p>
San Francisco County and City	<p>In April 2010, the San Francisco Mayor issued an Executive Directive 10-01 on <i>Healthy Food & Beverage Options in Vending Machines</i>. The Directive required departments to inventory their vending machines and conform to nutrition standards previously established under Executive Directive 09-03. It established a set of specific nutrition standards for beverages and 50 percent of food items sold in vending machines located on publicly owned property.</p> <p>Executive Directive 10-01: http://www.sfgov3.org/Modules/ShowDocument.aspx?documentid=68</p>
City of San Jose	<p>In June 2006, the City of San Jose City Council approved new proposed specifications for citywide vending machines Request for Qualifications. The new solicitations were required to include at least 50 percent healthy food and beverage choices for vending machines located throughout the City. Vending machines located in City Libraries are required to include 100 percent healthy food and beverage choices.</p> <p>In September 2013, the City of San Jose, approved a change to the vending machine policy increase the vending machines in City of San Jose community centers to 75 percent healthy food and beverage options.</p> <p>Policy: http://eatbettermovemore.org/sa/policies/pdf/text/SJCityvending.pdf Community Centers Policy: http://www.sanjoseca.gov/DocumentCenter/View/21619</p>
San Mateo County	<p>In 2011, San Mateo County enacted a Wellness Policy to establish nutrition standards for on-site food service, vending machines, commissaries, public counters, lobbies, waiting areas, and catering (including meetings, trainings, conferences, and community meetings) that are County sponsored or funded. The policy applies to all beverages and pre-packaged foods/snacks.</p> <ul style="list-style-type: none"> • Preference for food products purchased by County food service providers is given to those that do not contain high fructose corn syrup.



State, County, City	Description
	<ul style="list-style-type: none"> Food products purchased by County food service providers are not allowed to contain trans fats that were added during processing. <p>Policy: http://www.co.sanmateo.ca.us/Attachments/HR/Files/Employee%20Health%20&%20Fitness/hfWC09_WellnessPolicy_121410.pdf</p>
Santa Clara County	<p>The Santa Clara County Board of Supervisors adopted a healthy vending policy in September 2005. The policy requires at least 50 percent of food and beverages sold in County vending machines meet specific nutrition guidelines. In addition, when food is served at county sponsored events or meetings, considerations should be made for offering reduced fat, salt, and sugar items. When possible, fruit and vegetable options should also be made available.</p> <p>Policy Overview: http://www.banpac.org/pdfs/healthy_vending/santa_clara.pdf</p>
Santa Clara County	<p>In collaboration with the Santa Clara Nutrition Standards Committee, the Santa Clara County Department of Public Health developed a set of comprehensive County food and beverage nutrition standards that became effective July 2012. This policy was planned to be phased-in over the first year and be required for all food and beverages served at County meetings and events and County leased or operated vending machines.</p> <ul style="list-style-type: none"> The standards apply to specific County organizations, including the Department of Corrections, Department of Probation, Social Services Agency, and Santa Clara Valley Medical Center. The standards are recommended for County operated cafeterias and cafes and County-leased properties. Recommendations encourage the provision of vegetarian options, the use of seasonal and local produce, display of nutritional facts, serving smaller portions, consideration of ethnic/cultural customs, and use of low sodium items when possible. <p>Policy: http://www.sccgov.org/sites/sccphd/en-us/Newsandevents/Documents/Nutrition%20Standards/Nutrition_Standards_NEW_july2012_v3.pdf</p>



State and Local Policies Outside of California Related to Food Procurement

State, County, City	Description
Alabama	<p>In 2009, the Alabama Department of Public Health (ADPH) and Department of Rehabilitation Services collaborated to establish the Alabama Healthy Vending Machine Program (AHVMP), a strategy to increase access to healthy foods for employees. The voluntary program supports organizations in establishing policies to ensure that 25-100 percent of snack/food and beverage products sold in worksite vending machines meet established AHVMP nutrition standards. ADPH also encourages vendors to consult an AHVMP approved snack list.</p> <p>AHVMP website: http://www.adph.org/NUTRITION/index.asp?id=4929 AHVMP Nutrition Standards: http://www.adph.org/NUTRITION/assets/HVMPStandards.pdf AHVMP Approved Snack List: http://www.adph.org/NUTRITION/assets/HVMPSnackList.pdf</p>
Arkansas	<p>In 2005, the Arkansas Department of Public Health initiated efforts to create a template for “Healthy Choices at Official Events.” The suggested policy supports:</p> <ul style="list-style-type: none"> • Creating a healthy environment for employees • Serving healthy choices for at least 50 percent of all foods and beverages during Departmental functions • Serving fresh fruits and/or vegetables every time food is offered • Offering a variety grains—especially whole-grain foods • Providing fat-free, low-fat, or low-calories foods and beverages • Offering foods and beverages low in added sugars • Serving foods that are low in salt and sodium • Offering smaller portions <p>Policy: http://www.healthy.arkansas.gov/programsServices/chronicDisease/Documents/WorksiteWellness/AHELPPDirectorPacket.pdf</p>
Delaware	<p>In 2010, using federal stimulus funds, the Delaware Division of Parks and Recreation partnered with Nemours Health and Prevention Services to start a Healthy Eating Initiative. They developed food and nutrition guidelines for Delaware’s State Parks, including food and beverage vending machines, campground stores, and the food concession at Killens Pond Water Park. Implementation of the guidelines is overseen by the Delaware Health and Social Services Division of Public Health.</p> <p>(see the supplemental document <i>Healthy Food Procurement: Best Practices Outside of California</i> for more information)</p> <p>Healthy Vending Guide: http://www.nemours.org/content/dam/nemours/www/filebox/service/preventive/nhps/resource/healthyvending.pdf Article: http://www.destateparks.com/general_info/healthy-eating.asp</p>



State, County, City	Description
District of Columbia	<p>In July 2014, through a workplace wellness initiative, the District of Columbia Council enacted a law setting standards for healthy food and beverage standards on District government property, including at meetings, events, in vending machines, and through on-site vendors (with exceptions for the Departments of Corrections and Behavioral Health). These standards requires that at least 50 percent of foods and beverages must meet the U.S. General Services Administration/U.S. Health and Human Services Health and Sustainability Guidelines nutrition standards.</p> <p>Policy: http://lms.dccouncil.us/_layouts/15/uploader/Download.aspx?legislationid=32650&file name=B20-0956-SignedAct.pdf</p>
District of Columbia	<p>In December 2012 the District of Columbia passed a law that requires all foods sold through vending machines, concessions, stores, and other food venues in D.C. libraries, parks, and recreation facilities to meet nutrition standards. The law also states that food or beverages may only be advertised or marketed on Department property (e.g., scoreboards, banners and signs, sponsorship of teams) if they meet nutrition standards.</p> <p>Policy: http://dcclims1.dccouncil.us/images/00001/20121210182547.pdf</p>
City of Chicago, IL	<p>Beginning in 2013, the City of Chicago implemented a policy requiring nutrition standards for vending machines. The standards include:</p> <ul style="list-style-type: none"> • Only 25 percent of cold beverage options in a machine can be “high calorie” beverages, and the remaining 75 percent of the beverage options must contain 25 calories or less per eight ounces. • All hot beverage options must contain 25 calories or less. • All beverage selections, with the exception of water and seltzer, are limited to 12 ounces. • At least 75 percent of the food options in a machine must contain 250 calories or less, at least five food items must contain 250mg or less of sodium per serving, and at least one food item in a machine must be both gluten- and nut-free. <p>Press release: http://www.cityofchicago.org/content/dam/city/depts/mayor/Press%20Room/Press%20Releases/2012/December/VendingMachine.pdf</p>
Palm Beach County, FL	<p>In 2011, the Palm Beach County Health Department Nutrition Evaluation Committee developed recommended nutrition standards for snacks and beverages offered in vending machines.</p> <p>Vending Protocols: http://www.pbchd.com/pdfs/nutrition/2011/vending_protocols.pdf</p>
Woodbury County, IA	<p>In 2006, Woodbury County, Iowa passed a resolution that mandates county food service programs to purchase local organic foods when available.</p> <p>Resolution: http://eatbettermovemore.org/sa/policies/pdf/text/WoodburyIALocalFood.htm.pdf</p>
City of New Orleans, LA	<p>In December 2012, the mayor issued Executive Order 12-04, to develop and implement a standard for healthier foods and beverages in vending machines in city-owned parks and facilities. In February 2016, an updated set of guidelines for healthier foods and beverages in vending machines and food services was released through Policy Memorandum No. 128</p> <p>Executive Order 12-04: http://www.nola.gov/getattachment/222e574b-e56e-46cf-8f2f-4cc1211c50f5/MJL-12-04-Fit-Nola/</p>



State, County, City	Description
	<p>Policy Memorandum No. 128: http://www.nola.gov/chief-administrative-office/policies/policies/policy-memo-no-128-healthy-vending-guidelines/</p>
Massachusetts	<p>In 2009, Massachusetts Governor Deval Patrick issued Executive Order 509, requiring all state agencies to purchase food that meets healthier nutrition standards set by the Massachusetts Department of Public Health. Executive Order 509 exempts employee food service, vending machines, and concessions. Nutrition standards are mandated for nine state agencies under the Executive Branch:</p> <ul style="list-style-type: none"> • Department of Children and Families • Department of Corrections • Department of Developmental Services • Department of Mental Health • Department of Youth Services • Executive Office of Elder Affairs • Public Health Hospitals • Sheriff's Department • Department of Veteran Affairs <p>Executive Order: http://www.mass.gov/governor/legislationeexecorder/executiveorder/executive-order-no-509.html Nutrition Standards: http://www.mass.gov/eohhs/docs/dph/com-health/nutrition-phys-activity/eo509-state-agency-food-standards.pdf FAQ Sheet: http://www.mass.gov/eohhs/docs/dph/com-health/nutrition-phys-activity/eo509-ga.pdf</p>
Massachusetts	<p>Developed in 2012, Massachusetts has a Healthy Meeting & Event Guide that outlines tips for healthy eating, foods to avoid, suggested meal items and menus for meetings and events, and nutritional information for common healthy food choices.</p> <p>Guidelines: http://www.mass.gov/eohhs/docs/dph/com-health/nutrition-phys-activity/healthy-meeting-event-guide.doc</p>
Montana	<p>In January 2014, the Department of Public Health and Human Services (DPHHS) began implementing a policy which established nutrition guidelines for vending machines located within DPHHS building. At least 40 percent of the contents of vending machines must meet nutrition standards.</p> <p>Department Wide Policy: http://www.astho.org/Programs/Prevention/Obesity-and-Wellness/Sodium-Reduction/State-Stories/Montana/Vending-Machine-Guidelines/</p>
New York City, NY	<p>In 2008, Mayor Michael Bloomberg issued Executive Order No. 122 to establish food standards and to create a City Food Policy Coordinator who is responsible for developing and coordinating initiatives that promote access to healthier foods.</p> <p>Pursuant to Executive Order No. 122, New York City Department of Health and Mental Hygiene developed and issued:</p> <ul style="list-style-type: none"> • Standards for Meals/Snacks Purchased and Served: Apply to approximately 260 million meals and snacks served annually at schools, senior centers, homeless shelters, child care centers, after school programs, correctional facilities, public hospitals, and other New York City agency facilities and programs. (Enacted



State, County, City	Description
	<p>September 2008, revised October 2011)</p> <ul style="list-style-type: none"> Standards for Beverage Vending Machines: Apply to all beverage vending machines contracted by City agencies. (Enacted May 2009) Standards for Food Vending Machines: Apply to all food vending machines on City property. (Enacted December 2011) Standards for Meetings and Events: Apply to food served at meetings and events sponsored by City agencies. (Enacted March 2013) Standards for Commissaries: Apply to commissaries in City correctional facilities. (Enacted in March 2013) <p>The City also issues implementation guides for Meals/Snacks Purchased and Served, Beverage Vending Machines, and Food Vending Machines. For Food Vending Machines examples of different food items that meet the standards are provided.</p> <p>(see the supplemental document <i>Healthy Food Procurement: Case Stories</i> for more information)</p> <p>Executive Order: http://www.nyc.gov/html/om/pdf/eo/eo_122.pdf NYC Agency Food Standards: http://www.nyc.gov/html/doh/html/living/agency-food-standards.shtml Standards for Meals/Snacks Purchased and Served: http://www.nyc.gov/html/doh/downloads/pdf/cardio/cardio-meals-snacks-standards.pdf Standards for Beverage Vending Machines: http://www.nyc.gov/html/doh/downloads/pdf/cardio/cardio-vending-machines-bev-standards.pdf Standards for Food Vending Machines: http://www.nyc.gov/html/doh/downloads/pdf/cardio/cardio-vending-machines-standards.pdf Standards for Meetings and Events: http://www.nyc.gov/html/doh/downloads/pdf/cardio/nyc-meetings-events-standards.pdf Standards for Commissaries: http://www.nyc.gov/html/doh/downloads/pdf/cardio/nyc-commissaries-standards.pdf</p>
New York	<p>New York State Finance Law, Section 165 give State agencies (i.e., means all state departments, boards, commissions, offices or institutions) the ability to “mandate that all or some...food products be grown, produced, and harvested in New York State.” This is supported by Executive Order #39 which directs each State agency to take actions, where feasible and without increased cost or burden, and is consistent with current law, to increase the proportion of their total food purchases comprised for locally grown food.</p> <p>Regulation: http://ogs.ny.gov/purchase/snt/sflxi.asp Executive Order: http://www.governor.ny.gov/archive/paterson/executiveorders/EO39.html</p>
Oregon	<p>In 2012, Oregon Physicians for Social Responsibility developed the Healthy Food in Health Care Project (HFHC), which has coordinated with hospitals across the state to establish “Hospital Green Chef Meal Standards” in health care facilities. These meal standards include:</p> <ul style="list-style-type: none"> sustainability guidelines nutrition standards beverage guidelines (sustainability and nutrition) <p>In Multnomah County, eight hospitals have committed to HFHC policies for sustainable food procurement and nutrition standards.</p>



State, County, City	Description
	Meal Standards: http://hospitalgreenschefchallenge.files.wordpress.com/2012/01/oregon-hospital-green-chef-meal-standards.pdf
City of Philadelphia, PA	<p>In 2011, the City of Philadelphia passed a healthy vending policy. Standards are set for a minimum of 65 percent of foods and beverages and in addition to nutrition guidelines, the standards have requirements around pricing, labeling, energy efficiency, and data and monitoring.</p> <p>In June 2014, the Mayor issued Executive Order 4-14, requiring the health commissioner, in collaboration with other affected city agencies, to create nutrition guidelines for all foods and beverages contracted by city agencies. In June 2016, the Philadelphia Department of Public Health released revisions to the nutrition standards that were developed through the executive order.</p> <p>2011 Healthy Vending Policy: http://www.phila.gov/health/pdfs/Healthy%20Vending_Executive%20Summary.pdf Executive Order 4-14: http://www.phila.gov/ExecutiveOrders/Executive%20Orders/eo%204-14.pdf 2016 Nutrition Standards: http://www.phila.gov/health/pdfs/RevisionsNutritionStandardsImplementationProcess2016.pdf</p>
Tennessee	<p>In 2010, Governor Phil Bredesen issued Executive Order 69 requiring state agencies to set minimum nutritional standards for food and beverages sold in vending machines on public property and to develop and publicize pricing and other incentives to purchase the healthier options. The Executive Order directed the Department of Health to make recommendations for the food provided to state employees at breaks, meetings, conferences, and other work-related events on state property.</p> <p>Executive Order: http://www.tn.gov/sos/pub/execorders/exec-orders-bred69.pdf</p>
Washington	<p>In 2011, seven Washington legislators proposed HB 1801. If it had passed, the bill would have required the Washington Department of General Administration to develop a model food purchasing policy with input from the Departments of Health, Social and Health Services, and Corrections. This policy would apply to food served to persons living in the state's custody and would specify the type, nutritional quality, and portion size of food that could be purchased and served.</p> <p>HB 1801: http://apps.leg.wa.gov/documents/billdocs/2011-12/Htm/Bills/House%20Bills/1801.htm</p>
Washington	<p>In 2013, Washington State Governor Jay Inslee signed Executive Order 13-06 <i>Improving the Health and Productivity of State Employees and Access to Healthy Foods in State Facilities</i>. The comprehensive approach includes the establishment of a Health and Wellness Steering Committee to set up a worksite wellness program, as well as the adoption of food and beverage guidelines for all vending machines, cafeterias, on-site retail establishments, and at meetings or events. The Executive Order also supports the purchase of Washington-grown products whenever practical.</p> <p>Executive Order: http://www.governor.wa.gov/office/execorders/documents/13-06.pdf</p>
Clarke County,	In May 2006, Clark County issued worksite wellness nutrition policy guidelines for County



State, County, City	Description
WA	facilities and county funded meetings, trainings, and events. Guidelines also encourage the offering of healthy choices in vending machines. Policy: http://eatbettermovemore.org/sa/policies/pdf/text/ClarkCoNutPolicy.pdf
Wisconsin	In 2006, the Wisconsin Nutrition and Physical Activity Program received funds from the Wisconsin Comprehensive Cancer Control Program to conduct worksite wellness projects for cancer prevention. One component of the project involved stocking vending machines at three worksites with healthy foods. Project Overview: http://www.dhs.wisconsin.gov/physical-activity/Worksite/Worksitepdfs/HowToVending.pdf