Nutrition Standards: A Tool to Improve Food Environments

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Nancy Becker, MS, RD, LD Rebecca Pawlak, MPH Amber Hansen, MS, RD Kim La Croix, MPH, RD

Here's what we are going to do today

Introduction: Why nutrition standards?

Panel Discussion:

- Public Health Division worksites (Rebecca Pawlak)
- Multnomah County- guidelines, how the process has occurred (Amber Hansen)
- State Unit on Aging- standards for seniors (Kim La Croix)

Discussion and sharing





Nutrition Policy Advocates say Make the Healthy Choice the Easy

Choice....Where people live, work,

learn and play

Create a world where the default choice is the healthy choice



Defining terms

Standards

How much of this and that, what attributes are you looking at

Guidelines

Suggestions for goals and strategies

Policies (Organizational)

Written commitments an institution adheres to-- reflects values



Nutrition Standards

Because how else would you know what is a better choice?

A set of criteria to determine what is "in" or what is "out"

A way to determine which chip is better than another chip

Better for you or actually good for you?

 Some nutrient standards include positive nutrients that contribute towards health, some just eliminate the worst offenders







Sample Nutrition Standards

Snacks

- Less than 200 calories
- <35%fat
- <10%sat fat
- <35%sugar</p>
- 0 trans fat
- <280mg Sodium</p>

Beverages

- <12 ounces total</p>
- No added sugar
- Low calorie beverages <40 calories per container

Nutrition Standards in place

- Schools in Oregon since 2007, now in Federal law
- Vending in Parks and Recreation sites
 - Portland
- A few counties and cities around the country
 - lowa
 - King County in Washington, Los Angeles County, New York City
- Hospitals and institutions

Nutrition Standards for Vending Machines in Public Buildings

- Two big questions:
 - Do all items have to meet the standards or a certain percentage?
 - Do the customers have to be "ready for the change" and/or asking for the change?

Healthy Meetings Policies Nutrition Standards

- Establish a culture of wellness
- A way to create a new norm
- Meetings, conferences, banquets, business lunches
- High end and low end- we all need healthy choices



It doesn't have to be that way!

ONPA healthy meeting guidelines

- Provide tap water, no sugar drinks
- Offer fruit or veggie option
- Serve salad or fruit instead of chips
- Sandwiches on whole grains
- Condiments on the side
- Cut pastries in half



Challenges for nutrition standards

- Clarifying the vision
- Defining the nutrition standards
- "Buy in" or mandate?
- Gradual or change the whole thing?
- Leadership
- Suppliers/vending companies
- Making it a policy not a "pet project"

How does change happen?

- Not "all or nothing"- small changes count!
- Low hanging fruit
- Policy vs. practice
- Readiness vs. educational campaigns
- Fearlessness- the world isn't always ready for new ideas.

Food for Thought



90% of (state) employees are trying to lose or maintain weight

- What is your workplace food environment like?
 - Kitchen? Front desk? Shared food? Parties?
- Does your workplace food environment help you achieve your personal wellness goals?
 - Do you feel confident you can follow your plan today?





Thank you!

Contact information:

Rebecca Pawlak
Center for Prevention and Health Promotion
Oregon Public Health Division

971-673-1034

rebecca.l.pawlak@state.or.us







Using Nutrition Standards as a Tool to Create a Culture of Health

Rebecca Pawlak, MPH
Center for Prevention and Health Promotion
Oregon Public Health Division

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What do we mean when we say a Culture of Health?

Tobacco Example:





FALTHY PEOPLY

What do we mean by a Supportive Workplace?

- Workplace that values health and well being
- Workplace that helps employees achieve their individual goals







See Food - Eat Food

 At the movie theater, those given stale popcorn in boxes 2x the normal size complained about the taste, but still at 34% more than those given normal size boxes.





• Office workers ate 3X more chocolate kisses when candy was in transparent jars than when in opaque jars

 Bottomless tomato soup study – students at 73% more soup when their bowls were unknowingly refilled.

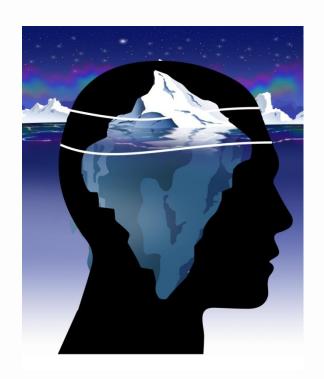






Eating is an Automatic Behavior

- Occurs without awareness, initiated without intention, continues efficiently without effort
- Requires conscious effort to control
- Environmental cues influence the frequency and quantity of what people eat, and people do not recognize that influence







The Food Environment Nutrition Standards – where to apply?

Priority Settings

- Public worksites
- Hospitals
- Schools
- Early Care and Education Centers
- Community Organizations
 - Faith-based organizations
 - Private worksites
 - Senior centers
 - Parks and recreation





The Food Environment Nutrition Standards – how to apply?

Big "P" POLICY

- Adopted by an elected or appointed body
- Applies to jurisdictions of elected or appointed body
- Examples
 - Massachusetts Executive Order
 - New York City Executive Order

Little 'p' policy

- Adopted by an administrative body
- Applies to its own organization
- Examples
 - Public Health Division Healthy Meetings and Events Policy
- University of Michigan Hospital & Health System No Sugary Drinks Policy



The Food Environment Nutrition Standards – what to apply to?

- Food available for purchase
 - Cafeterias
 - Vending machines
 - Coffee carts/concession stands
- Food purchased with public dollars
 - Meetings and events
 - Institutionalized populations (e.g. prisons)
- Distributive meals
- Food for sharing
 - Candy jars/break rooms
 - Potlucks



Jim Gaffigan @JimGaffigan Me: Anyone want a donut?

Bobby: I'm not hungry.

Me: What does that have to do with it?





Challenges

- Unique features among settings (e.g. child care vs. prison)
- Complexity of current food service arrangements
 - Multiple players and stakeholders
- Policy change is hard!
- Culture change is hard!
 - Social norms, skills/knowledge, attitudes







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Multnomah County

- ~4,500 County Employees
- ~1,400 Health Department Employees

94% of respondents to the Employee
Wellness Survey agreed with the
statement "I would eat fruit or
vegetables if available at staff
meetings, receptions, or other events."



Creating a Healthy Food Environment

"It is unreasonable to expect that people will change their behavior easily when so many forces in the social, cultural, and physical environment conspire against such change".

- Institute of Medicine







Background

- Followed national models
- Individualized to fit the readiness and needs of our organization
- Vetted by a variety of stakeholders and revised to be inclusive, nutritionally sound, evidence-based, and realistic to implement



Multnomah County Healthy Food & Beverage Guidelines

- Set of voluntary guidelines
- Apply to food and beverages purchased with County funds for meetings, trainings, and events
 - Examples: Community Advisory Board meetings, day-long staff trainings, Multnomah Food Summit



Multnomah County Healthy Food & Beverage Guidelines

- 1. If beverages are being offered, offer tap water.
- 2. If beverages are being offered, do not offer sugar-sweetened beverages.
- 3. If food is being offered, offer a fruit and/or vegetable option.
- 4. Provide calorie information when available.



Challenges



The Nanny

You only thought you lived in the land of the free.





Framing Messages to Employees

- Convenience makes a difference.
 When people have easy access to healthful options, they
- We all have health and wellness goals. Having healthy options for foods and beverages can help County employees, and the public we serve, meet personal health and wellness goals.

Campaign for a Healthy, Active Multnomah County

 Multnomah County has a responsibility to use public funds wisely and support a healthy community.

are more likely to choose them.



Getting Buy-in

- Importance
- Available tools
 - Equity & Empowerment Lens
- Outcome
 - Identified change agents and champions





Where are we now?

- Health Department Pilot
- Technical assistance
- Ripple effects
 - Healthy vending
 - Employee CSA
- Next Steps
 - County-wide policy





Thank you!

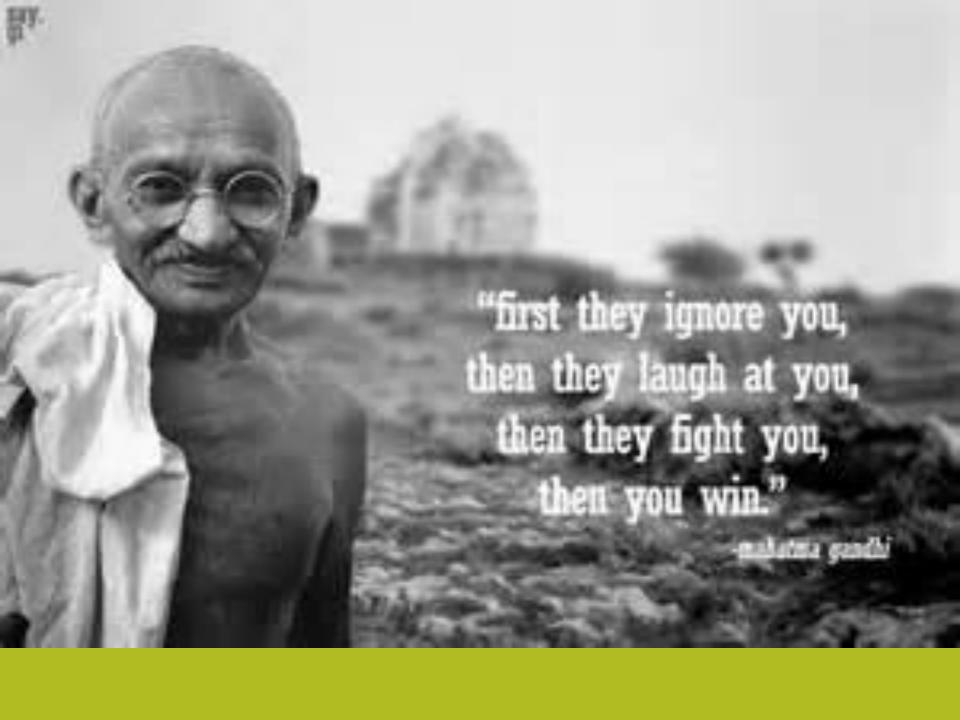
Contact Information:

Amber Hansen, MS RD
Nutrition & Food Policy Coordinator
Multnomah County Health Department

amber.hansen@multco.us 503.988.3663 x28176







Questions and Discussion

- What is your workplace food environment like?
 - Kitchen? Front desk? Shared food? Parties?
- Does your workplace food environment help you achieve your personal wellness goals?
 - Do you feel confident you can follow your personal wellness plans?
- Have you worked with nutrition standards? Your experience?
- Have you worked with sustainability purchasing policies? Your experience?
- What can you do with this information and what do you need to get started?