Good Food, Healthy Hospitals

Creating a Culture of Health Through Food
Today’s Agenda

• Overview of **Good Food, Healthy Hospitals**
• Foundation and Partners
• Community Benefits Agreements
• Current activities & progress
• Philadelphia hospitals success stories
• Next steps
Four year initiative
Collaboration with Common Market & other partners
Five areas of hospital food service
Integrate nutrition standards and promote local and sustainable food procurement
Foundation of Work

• Philadelphia City Comprehensive Nutrition Standards
• Executive Order: June 2014
• First step into private sector to integrate nutrition standards in food service
• Making healthy choices the easy choice
Who is Involved?

• Primary Partner: Common Market
• Other Partners:
  o American Heart Association
  o Einstein Center for Urban Health Policy and Research
  o Union of Concerned Scientists
• Philadelphia Hospitals
• Focus on non-profit, community-based institutions
Community Benefits Agreements

- Came out of Affordable Care Act
- Community Health Needs Assessment (non-profit hospitals)
- Use Community Benefits dollars to address health issues identified in CHNA
- Direct percentage of revenue towards Community Benefit programs
Current Activities & Progress

• Hospital Outreach & Recruitment
  o CEO letters of invite from Health Commissioner’s Office
  o Direct recruitment to hospital foodservice, wellness teams and hospital administrators

• Materials Development
  o Project descriptor
  o Project pledge
  o Nutrition standards
  o Recognition system
Current Activities & Progress

• Baseline Data Collection
  ○ Interviews with key personnel (3 hospitals)
  ○ Environmental assessments:
    • Cafeteria & Vending operations
  ○ Patient and cafeteria menus
  ○ Nutrition information
  ○ Customer surveys
  ○ Photographs
Temple University Hospital:

- Purchases local food for cafeteria menus.
- Increasing fresh fruits as desserts on patient menu.
- Started a farm share program for employees.

Einstein Medical Center:

- Removed sugar sweetened beverages from catering guide.
- Pilot program on employee cafeteria pre-ordering.
Pennsylvania Hospital:
- Uses red, yellow, green labeling to highlight healthier beverage options.
- Provides fresh fruit bar in addition to salad bar.

Jeanes Hospital:
- Provides fruit and vegetable infused water at no cost in cafeteria.
- Offers healthy grab & go entrees from the café for overnight employees.
Healthy Food Farm Stand at Lankenau Hospital
Next Steps

• 1st year focus: Outreach, recruitment, information gathering, baseline report

• Hospital Symposium: October 8th
  o Develop buy-in from multiple stakeholders
  o Unveil nutrition standards
  o Promote the initiative

• Years 2-4: Standards implementation
For further information and resources, visit:

http://www.foodfitphilly.org/

Eat Healthy Near You → Healthy Hospitals
QUESTIONS?