

Snack Vending Standards

Philadelphia Department of Public Health and the Mayor's Office of Sustainability

The purpose of the Snack Vending Standards is to promote healthy snack choice among City employees and among Philadelphia residents who use City buildings, while also reducing the City's energy consumption. These standards apply to snack vending machines that are 1) under a centralized contract managed by the Procurement Department and 2) located on property owned or leased by the city of Philadelphia.

A. Criteria

Machines shall comply with the following five criteria:

1. **Nutrition Standards:**

- a. Required Criteria: At least 65% of snack machine must be *healthy snacks* defined as vended food items that meet all of the following nutrition standards:
 - i. less than or equal to 250 calories per single serving package and/or per total package
 - ii. less than or equal to 3g of saturated fat per serving
 - iii. less than or equal to 7g of total fat per serving, excluding nuts and seeds
 - iv. less than or equal to 230 mg of sodium per serving.

NOTE: Gum, candy, and non-baked chips cannot be included as a *healthy snack*. The Philadelphia Department of Public Health [PDPH] reserves the right to identify priority snack items.

- b. High Fiber: At least one item in the machine must be high fiber – defined as at least 5g/serving of fiber. High-fiber items must also meet the above required criteria.
- c. Recommended Criteria: It is strongly recommended that as many vended food items as possible comply with the following recommended criteria:
 - i. Have 0g of trans fat.
 - ii. Have no more than 18 g of sugar per serving, excluding fresh fruits and vegetables, dried fruits and vegetables, and packaged fruit packed in its own juice or water.
 - iii. At least five items in the machine contain 10-19% of Daily Value for Vitamin A, C, E, Calcium, or Iron

2. **Labeling:**

- a. Every machine must display the total calorie content for each vended food item, as sold, clearly and conspicuously, adjacent or in close proximity so as to be clearly associated with the item. Existing nutrition labeling does not meet this requirement.
 - i. Placement: The total calorie content per item should be placed on or adjacent to the selection buttons or adjacent to the price of items, to ensure that the customer can connect the calorie content with the appropriate snack option.

- ii. Font: The font size should be no smaller than the name, price, or selection number of the corresponding beverage (whichever is smallest). The color of the font and contrasting background should ensure that the text containing calorie information is as conspicuous as the name, price, or selection button.
 - iii. Unrelated Messaging: Signage containing calorie information should not include any messaging that is unrelated to calorie content or nutritional information. Though there are other valid and important messages that consumers should hear (e.g., recycling), placing unrelated messaging adjacent to or on calorie content labeling will likely lead to consumer confusion
- b. Items with high fiber or a good source of vitamins or minerals must be labeled as such clearly and conspicuously.

3. Healthy Promotion:

- a. Items that meet the *healthy snacks* criteria must be placed in the position with the highest selling potential. Highest selling potential means those closest to eye level, usually the top buttons.
- b. Only *healthy snacks* can be advertised on the machine or promoted through specials, games, giveaways and deals.

4. Price

- a. The price of *healthy snacks* must not exceed the price of other options.
- b. Pricing models that promote healthy choices by establishing lower prices for *healthy snacks* relative to other snack items are encouraged.

5. Sustainability and Energy Standards

- a. Machines shall be capable of operating in Low-Power Mode – defined as a machine that is:
 - i. equipped with hard-wired controls and/or software capable of automatically placing the machine into a low-power mode during periods of extended inactivity while still connected to its power source to facilitate the saving of additional energy;
 - ii. capable of automatically returning itself back to its normal operating conditions at the conclusion of the inactivity period; and
 - iii. capable of operating in a lighting low-power state – lights off for an extended period of time.
- b. Where applicable, refrigerated snack machines shall be in compliance with the latest EPA Tier I or Tier II Energy Star product specifications.

- c. Where possible and economically feasible, provide vended food items that are organic, local, or documented sustainably grown products¹, in addition to the nutrition criteria listed in sec A.1.a.

B. Compliance

Non-compliance with the above provisions can result in termination of the contract. The Philadelphia Department of Public Health and the Procurement Department reserve the right to audit and reject product offerings at any time.

C. Monitoring

To track how these snack standards affect sales, sales information shall be sent to the Department of Public Health by the vendor on a monthly basis in an electronic format (Excel). The information must be available by machine and be item specific. A sample format is provided below.

SAMPLE FORMAT - SALES DATA				
Machine #	Location	Item 1	Item 2	Item 3
		# sold	# sold	# sold
		# sold	# sold	# sold

¹ Defined by Vendlink's 2BU standards