Healthy Worksites



Create a healthy foods environment at the workplace: mini work plan

The tasks for increasing the availability of healthy foods at the workplace are outlined below. Create an environment that makes healthy eating the easy choice for employees.

Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Ongoing
Confirm leadership support for improving the healthy foods environment at the workplace. Discuss approaches to increasing healthy foods at the workplace: • Availability • Identification • Appeal Decide on a team. Identify key players (for example, food vendors, cafeteria managers, caterers, human resources and facility managers) vested in food at the workplace. Identify a team chair. Schedule monthly work team meetings. Set a target date for food environment improvements and policy implementation.	Determine healthy eating venue(s) (for example, cafeteria, food shop, vending machines, on-site meetings and events, and/or employee break areas). Decide the approaches (for example, increase the availability, identification and/or appeal of healthy foods). Review examples of healthy eating policies and steps that need to be accomplished to meet the policy objectives. Review primer, "Creating a Healthy Catering Guide" Measure current food sales, promotions and/or employee satisfaction to determine baseline.	Determine which healthy foods and beverages to increase. Determine strategies for increasing selection of healthy options: labeling, placement, promotion, pricing and/or improvement in taste and appearance. Write healthy eating goals. Determine specific strategies for meeting goals. Develop a task list and assign accountabilities. Begin to compile the Healthy Catering Guide Engage food vendors in the process. Define their role and obligations to improve the availability of healthy foods.	 □ Check in on task list and accountabilities. □ Continue to engage vendors in the process. □ Draft healthy eating policy and send to leadership for review. □ Draft supervisor communication to convey that a healthy foods policy will be enacted. Provide information on how supervisors can support the policy and have their staff use the Healthy Catering Guide. □ Draft employee communication notifying staff of policy enactment. Include the reason for the policy, enactment date, contact person and steps being taken to make healthy eating easier at work. □ Draft Q&A that will be sent with employee communication. □ Draft communications plan. Incorporate current communications channels and social media such as Twitter (for example, tweet food availability) and phone apps (for example, download menus). □ Draft a measurement plan. 	Finalize Healthy Catering Guide Finalize policy based on feedback from leadership. Check in on task list and accountabilities. Finalize and send supervisor communication. Finalize employee communication. Finalize Q&A. Finalize communications plan. Finalize measurement plan. Continue to engage vendors in the process and determine whether other vendor partners need to be secured to fulfill your organization's healthy eating goals.	Send employee communication and Q&A to all staff, announcing the food environment changes, policy and availability of Healthy Catering Guide. Invite employee questions and concerns. Check in on task list and accountabilities. Respond to employees' questions on food environment changes and policy. Draft go-live letter for leadership to send to all staff when the policy is launched. Send go-live letter to leadership for review and changes. Continue to engage vendors in the process.	Add policy to newemployee orientation, employee handbook and policy review cycle. Assure task list has been completed prior to policy announcement and implementation. Finalize go-live letter.	☐ Implement food environment improvements to support policy. ☐ Implement communications plan. ☐ Add permanent onsite signage to promote healthy eating and policy. ☐ Send all-staff announcement that healthy eating is easier as a result of the new healthy eating policy.	 Monitor food environment changes and policy. Report to leadership on progress. Brief and train managers on the policy and Healthy Catering Guide and how they can support the healthy foods environment. Use at least three communication channels to inform employees of the food environment improvements and policy. Add on-site signage to promote healthy food availability, identification or appeal. Notify new employees of policy. Review policy annually (as part of human resources' policy review cycle). Measure policy commitments quarterly/semiannually/annually through quality assurance checks, surveys and data collection. See "Suggested measures of progress with related data sources" chart below.

Ensure leadership review and approval of *communications*, where needed.

Suggested measures of progress with related data sources

Measure	Data Source
 Percentage of employees that eat healthfully (fruits & vegetables, whole grains, etc.) 	 Health assessment (cohort (time over time) report reflecting same population)
Percentage increase of healthy food available in targeted venue	 Vending/food sales (before and after changes)
Sales changes for healthy foods	 Vending/food sales (before and after changes)
 Percentage increase in promotion of healthy foods 	 Promotions (before and after changes)
 Employee satisfaction with taste, appearance, price and availability of healthy foods 	Interest/satisfaction survey of employees
Regular (quarterly, semiannual and annual) quality assurance checks on the	Human resources and leadership
commitments outlined in the policy	

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