



#### WHY HEALTHY MEETINGS?

Studies show a strong correlation between physical and social environments of the workplace and health behaviors of employees. An increasing number of hours are being spent at work, especially in the hospital where many individuals work extended or multiple shifts. Meetings and conferences are generally sedentary activities. If food is provided, offering healthy options can help increase concentration, productivity and energy levels.

# **HEALTHY BREAKFAST**

Fresh, frozen, dried or canned fruit (in own juices) Low-or non-fat yogurt Whole grain toast Muffins or mini bagels High fiber cereal Granola or oatmeal Mon-fried potatoes or other vegetables Fruit smoothies

#### **INCLUDED IN THIS CATEGORY ARE:**

- Meetings
- Conferences
- Staff events and trainings
- **Fundraisers**
- Community events
- Holiday celebrations or gifts
- Other hospital-sponsored events

# **HEALTHY SNACKS**

Sliced or chopped fruit
Vegetable tray with hummus or salsa
Baked tortillas chips with salsa
Pretzels or popcorn
Dried fruit and nuts low-ornon-fat yogurt with fruit low-fat frozen yogurt

# Healthy Meetings



Getting Started: Hospital is committed to creating healthier meetings.



Water is served whenever food is served.

At least one fruit and one vegetable are served with every meal.

No candy bowls are present at meetings and events.

When dessert is offered, portions are small or fruit is served for dessert.



All of the above, plus:

At least one meal option available meets the Good4You criteria.

All foods meeting Good4You nutrition criteria are labeled.

A vegetarian option is always offered.

A low sodium entrée is always offered.



All of the above, plus:

Whenever possible, nutrition information is displayed for all food and beverages served at meetings and events.

 Only healthy beverages are served at meetings.

50% of grains served are whole grains.

Healthier condiments are used, and offered on the side.



All of the above, plus:

A policy or resolution has been adopted.

All food and beverages served at meetings and events meet the Good4You nutrition criteria.



Good4You labels and other materials are available at

WWW.OHIOHOSPITALS.ORG/GOOD4YOU



# GOODAYOU Eat Heafthy NUTRITION CRITERIA

## Healthy BEVERAGES

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<b>Water</b> sparkling, seltzer or flavored water	Fat-Free or Low-Fat (1%) Milk
100% Fruit Juice ≤ 180 calories per 12 ounce serving, no added sweeteners	Flavored Milk or Milk Alt. ≤ 150 calories per 8 ounce serving
No or Low-Calorie Beverages ≤ 10 calories per 8 ounce serving	<b>Unsweetened Teas</b> regular or herbal, hot or cold
Mid-Calorie Beverages ≤ 66 calories per 8 ounce serving	<b>Coffee</b> with 1% or lower fat milk or creamers, soy alternatives

# Heafthy SNACKS, DESSERTS AND SIDE DISHES

U	
Calories	No more than 200 calories
Total Fat	No more than 7 grams*
Saturated Fat	No more than 10% calories from saturated fat* (ex: 2 grams per 200 cal.)
Trans Fat	0 grams
Sodium	No more than 230 milligrams
Sugar	No more than 10 grams**
Fiber	At least 2 grams (if product is grain/potato- based such as granola bars, crackers, pretzels, cookies, chips, etc.)

## Healthy ENTRÉEST

U	
Calories	No more than 500 calories
Total Fat	No more than 15 grams*
Saturated Fat	No more than 10% calories from saturated fat* (ex: 4 grams per 400 cal.)
Trans Fat	0 grams
Sodium	No more than 480 milligrams
Sugar	No more than 15 grams**
Fiber	At least 2 grams (if product is grain/potato-based such as granola bars, crackers, pretzels, cookies, chips, etc.)
Produce	Refrigerated machines should stock fruit and vegetable items.

<sup>†</sup> Entrées include items such as wraps, sandwiches, soups and other main course items

### Healthy MEALS

Calories	No more than 750 calories
Total Fat	No more than 25 grams*
Saturated Fat	No more than 10% calories from saturated fat* (ex: 7.5 grams fat per 750 calories)
Trans Fat	0 grams
Sodium	No more than 900 milligrams
Sugar	No more than 25 grams**
Fiber	At least 2 grams fiber (if product is grain/potato-based, such as granola bars, crackers, pretzels, cookies, chips, etc.)

excluding nuts, seeds, cheese and products containing nuts or nut butters



Based on the American Heart Association — Recommended
Standards for Procurement of Foods and Beverages Offered in the Workplace

excluding fruits and vegetables that do not contain added sweeteners or fats