



WHY HEALTHY VENDING?

Vending machines are a very public-facing food service in most hospitals, and a great way to reinforce the hospital's commitment to serving healthy and nutritious foods and beverages. Stocking healthier options in vending machines ensures employees and visitors looking to snack throughout the day will find that the healthy choice is the easiest choice.

Several recent studies have indicated that healthy snacks in vending machines actually sell better than their unhealthy counterparts. In addition, more and more vending companies are catering to the increased demand for healthier vending options.

The goal of this section is to gradually increase the Good4You options in all vending machines on the hospital campus to the timetable set by your organization.

In addition to offering Good4You items in the vending machines, hospitals are encouraged to:

- ✓ Offer one fruit and one vegetable option if the machine is refrigerated
- Offer a gluten-free option in each machine
- Label all items to include nutritional information, and clearly identify items which meet the Good4You Eat Healthy criteria.

HOW TO USE THE NUTRITION FACTS LABEL TO MEET THE STANDARDS

The Nutrition Facts label is an important tool to help you determine if the items in your vending machine meet the Good4You nutrition criteria. A Nutrition Facts label is typically found on the individual product packaging or the outside case for bulk products. If the item does not have a label, ask your vendor or the product manufacturer to provide this information.

Example: Granola bar

PRODUCT ASSESSMENT

Although all other nutrients meet the criteria, sugar is too high, so this product does not meet the Good4You criteria for healthy snacks and desserts.

The sugar content should be no more than 10 grams unless product is a fruit or vegetable with naturally occurring sugars.



GOODAYOU

For all items that meet the Good4You nutrition criteria, consider labeling the individual item or the entire row with a Good4You sticker!

Templates are available at

WWW.OHIOHOSPITALS.ORG/GOOD4YOU

Nutrition Facts

Serving Size 1 bar (42g) Servings Per Package: 1

Amount Per Serving

Calories 180	Calories from Fat 60	
	% Daily Value*	
Total Fat 6g	9%	
Saturated Fat 0.5g 2%		
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 160mg 7%		
Total Carbohydrate 29g 109		
Dietary Fiber 2g	3%	

Ingredients:

Sugars 11g

WHOLE GRAIN ROLLED OATS, SUGAR, CANOLA OIL, CRISP RICE (RICE FLOUR. SUGAR, MALT, SALT), SOY PROTEIN, HONEY, BROWN SUGAR SYRUP, HIGH FRUCTOSE CORN SYRUP, SALT, SOY LECITHIN, BAKING SODA, NATURAL FLAVOR, ALMOND FLOUR, PEANUT FLOUR, PECAN FLOUR, HAZELNUT FLOUR WALNUT FLOUR NUT PECAN HAZELNUT AND WALNUT INGREDIENTS

Always look at **Servings Per Package**. See tip helow.

SERVING SIZE MATTERS

Pre-packaged items with more than one serving per package require some calculations to determine if they meet the nutrient criteria. For example, if the product says 2 servings per package, all nutrient values must be multiplied by 2 to determine the "per package" amounts.

Oats listed in the ingredients means this is a grain-based food and the fiber criterion applies.



Healthy Vending

ASSESSMENT TOOL

Individual machine assessment grids are available for download at **www.ohiohospitals.org/good4you**. Use these to assist with your assessment of all of your hospital's vending machines.









GOODAYOU Eat Heafthy NUTRITION CRITERIA

Healthy BEVERAGES

Water 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	Unsweetened Teas regular or herbal, hot or cold
Mid-Calorie Beverages ≤ 66 calories per 8 ounce serving	Coffee 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.

[†] 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