

Does your workplace have healthy eating policies/ recommendations?	No ■	If yes,		Notes / Action Items / Areas of Improvement
			Do the recommendations outline why your workplace finds value in employees making healthy food choices?  Do the recommendations include catering suggestions for meetings or luncheons?	
			Do the recommendations include a list of local restaraunts that support healthier options for off-site eating?	
			Do the recommendations encourage healthier food options and portions at celebrations?  Do the recommendations encourage healthier food options when fundraising?	
			Are the recommendations inclusive to various dietary needs (allergies, plant-based, etc.)	
			Is fresh water easily accessable?	
Does your workplace provide a eating area for staff?	No	If yes,		Notes / Action Items / Areas of Improvement
			Is there a refrigerator available to store food?	
			Is there indoor and outdoor seating and tables available to use? Is there equipment (toaster, microwave, sink, etc.) available to use?	
		ā	Are there dishes and utinsils available?	
			Are there garbage and recycle bins available?	
			Is the area clean and pleasant to be in?	
Does your workplace have a cafeteria?	No	If yes,		Notes / Action Items / Areas of Improvement
			Are there items that reflect healthy plates based on healthy food guidelines and dietary needs (allergies, plant-based, etc.)?	
			Are there any promotional strategies (stamp cards, subsidized food, etc.) used to promote healthy choices?	
			Are healthy choices priced comparable to or less than the other options?  Are healthy choices placed in highly visible areas where they are easy to see and grab?	
			Are portion sizes sensible? (offer smaller portion sizes like half sandwiches or muffins)	
			Is nutrition information visible to employees to make informed decisions when choosing meals?	
Does your workplace provide a	No			
vending machine(s)?		If yes,		Notes / Action Items / Areas of Improvement
			Are at least half of the options healthy choices?	
			Are there any promotions on or near the machine(s) that promote healthier choices?  Are healthy choices priced comparable to or less than the other options?	
			Are there items that reflect healthy options based on healthy food guidelines and dietary	
		_	needs (allergies, plant-based, etc.)?	
			Are healthy choices placed at eye level?	

	Is nutrition information visible to employees to make informed decisions when choosing a snack?	
Ideas to inspire healthful eating in		
the workplace.		
	Bring healthy vendors onsite for lunch and learns for skill building and education and	
	awareness	
	Use outdoor space as a community garden	
	Offer a weekly or monthly Community Supported Aggreculture (CSA) box or produce	
	subscription for easy pickup	
	Start a bi-weekly or monthly farmers market onsite	
	Implement red, yellow, green light visuals for labeling food options	
	Recognize and celebrate with non-food related items when applicable (gift cards, etc.)	