

ChangeLab Solutions



Healthy Food Retail 101



Recorded on June 11, 2015

ChangeLab Solutions



Rio Holaday
Policy Analyst



Phebe Gibson
Policy Analyst

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TIME TO SET THE TONE!



Image Credit: Sciencefocus.com

Personality Quiz

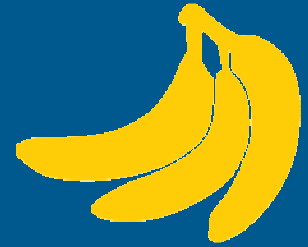


You think that the Golden State Warriors:

- A. Will win the NBA Finals
- B. Will lose the NBA Finals
- C. Are a type of Viking

PRACTICE TEST

Personality Quiz



You've worked in healthy food retail for:

1. Less than one year
2. One to two years
3. Over three years

Personality Quiz



B

In your community, there are:

1. No stores with healthy options
2. A few stores with healthy options
3. Many stores with healthy options

Personality Quiz



Your relationship with storeowners is:

1. Nonexistent
2. Lukewarm
3. Strong

Personality Quiz



Community members think healthy food retail is:

1. Not important
2. Somewhat important
3. Very important

Personality Quiz



E

Local leaders are _____
of healthy food retail:

1. Not supportive
2. Lukewarm towards
3. Very supportive

Personality Quiz



F

Your healthy food retail team is like:

1. An island (just me)
2. A small town (a few teammates)
3. A metropolis (lots of people involved)

Personality Quiz



SCORING

Produce Pioneer

6 – 9 points

Groovy Grocer

10 – 14 points

Healthy Hero

15 – 18 points

Poll:

What's your healthy retail personality?

agenda **q+a**

- What is healthy food retail?
- Why does it matter in Arizona?
- How can small stores improve Arizonans' health?
- Can you give me an example?
- FAQ's



housekeeping

- Ask questions via chat box
- Share your experience via chat box
- Turn down the distractions
- Be active at your desk



Q:

What is healthy food retail?

healthy food retail



Pop-Up Retail



Small Stores



**Grocery/
Supermarket**

healthy food retail



Small Stores

healthy food **retail**



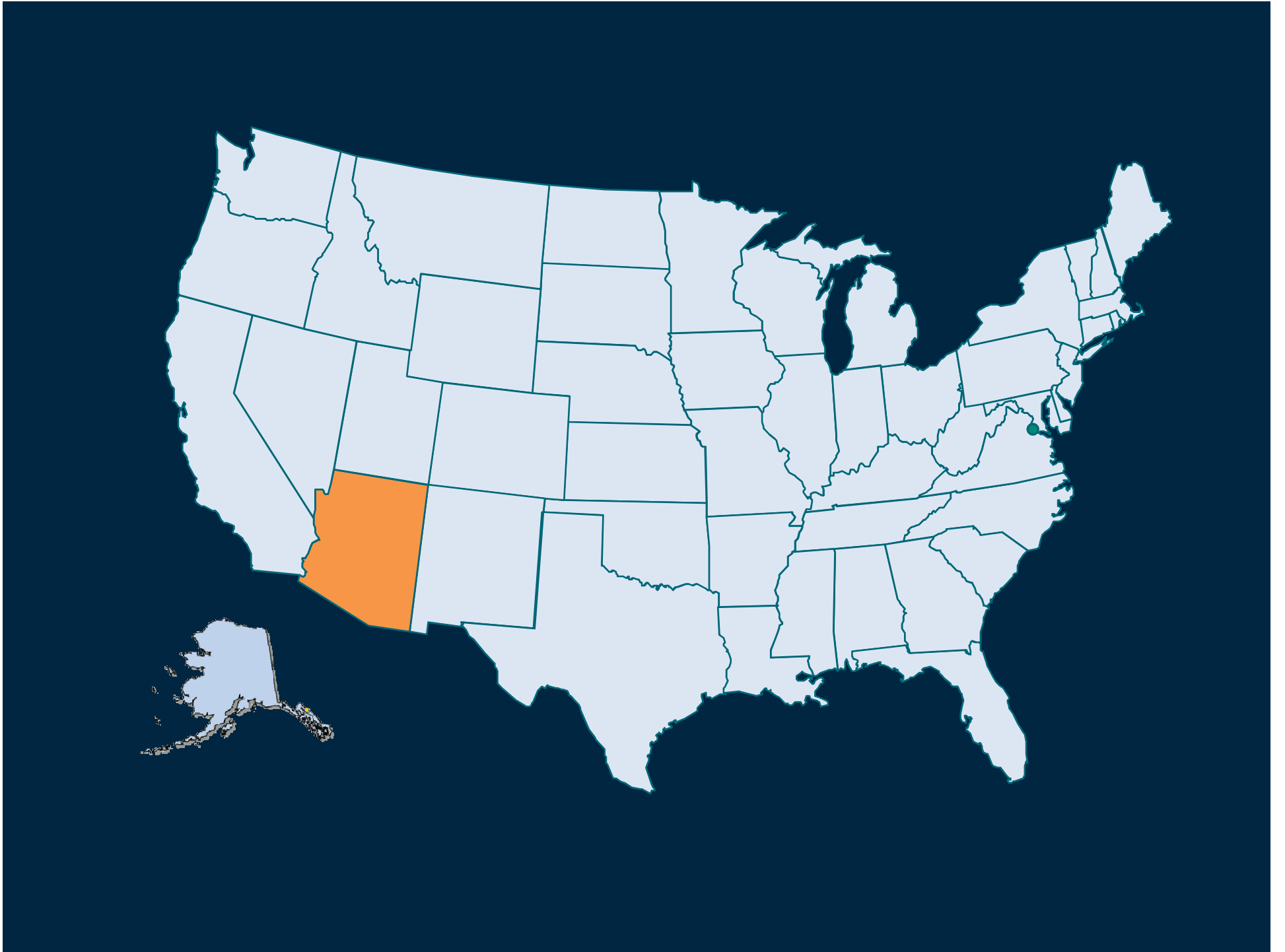
Q:

*Why does it matter
in Arizona?*

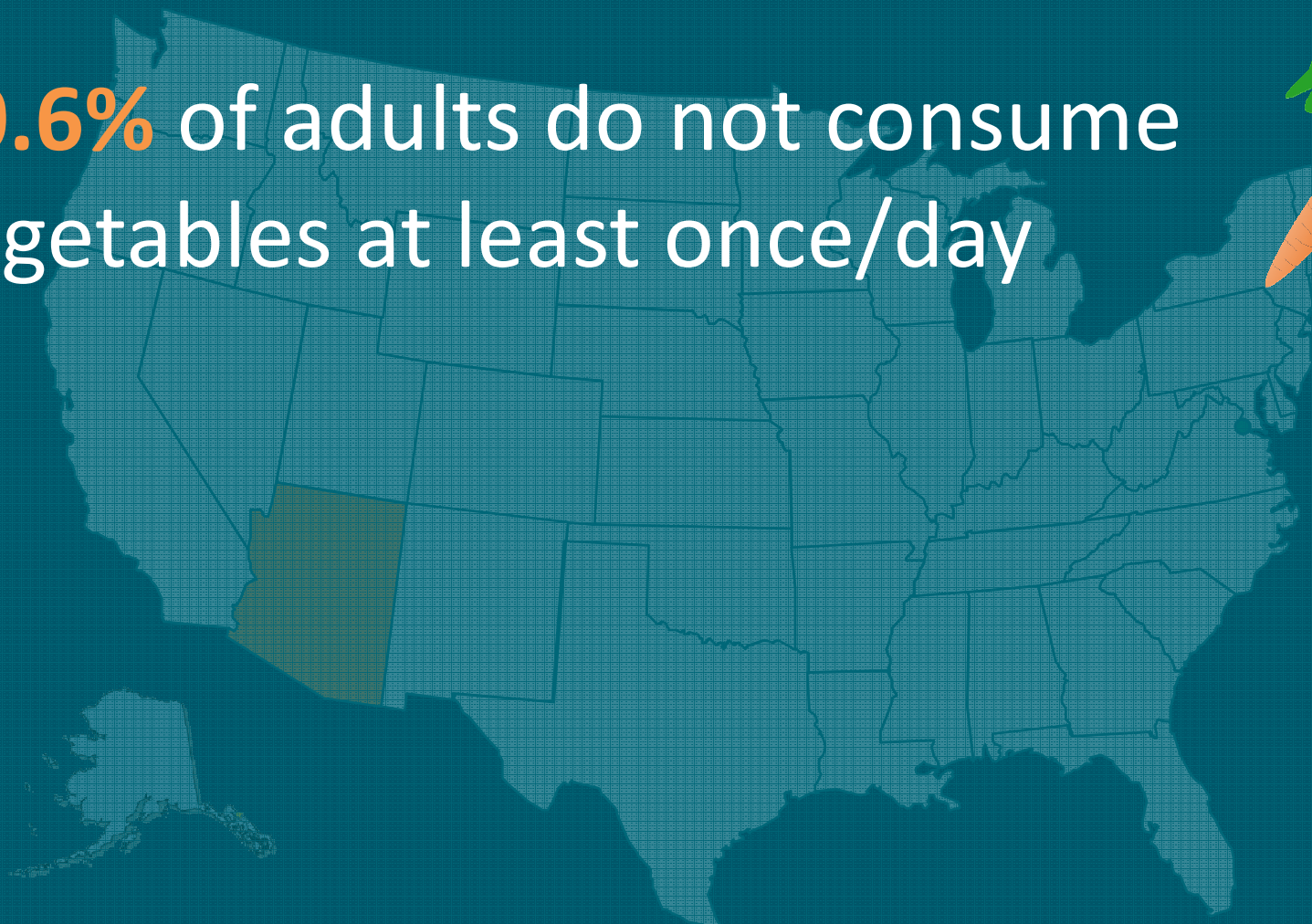
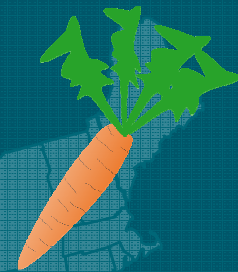
Q:

*What city are you
in?*

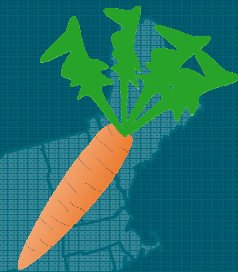
Type your answers into the chat box!



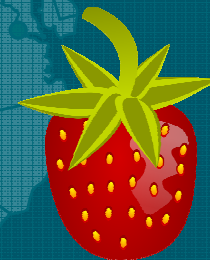
20.6% of adults do not consume
vegetables at least once/day



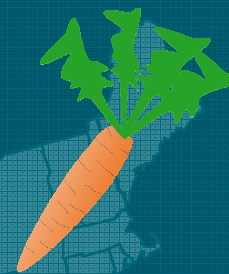
20.6% of adults do not consume vegetables at least once/day



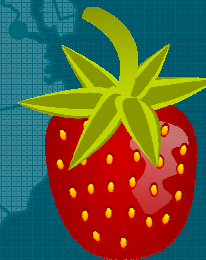
38% of adults do not consume fruit at least once/day



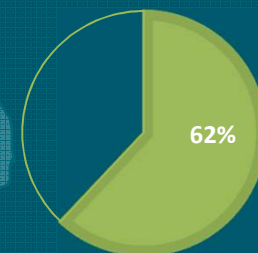
20.6% of adults do not consume vegetables at least once/day



38% of adults do not consume fruit at least once/day



62% adults overweight or obese







Chronic disease causes

70%

of deaths each year

Q:

Why focus on small stores?





Image credit: Flickr cc user: Bar Everson

A yellow ribbon is tied into a knot on a dark, textured surface. The ribbon is bright yellow and stands out against the dark, pebbled background. The knot is a simple overhand knot, and the ribbon loops are clearly visible. The lighting is soft, highlighting the texture of the ribbon and the surface.

There IS a link between small food stores and the diets and health of nearby residents.

Community Food Resources Report: Assessment of Access

Central City South,
Phoenix, Arizona

May 2011

Prepared by:

Carolyn Crouch, MA
School of Sustainability,
Arizona State University

In Partnership with:

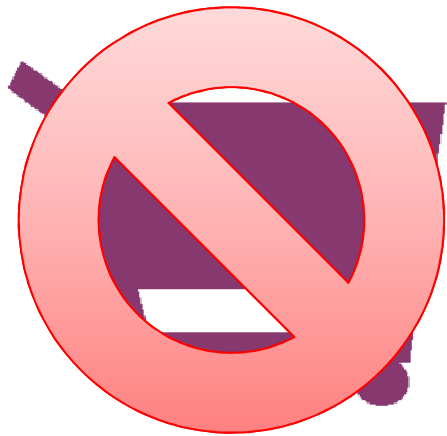
Phoenix Revitalization Corporation
1310 West Hadley St # B
Phoenix, AZ 85007



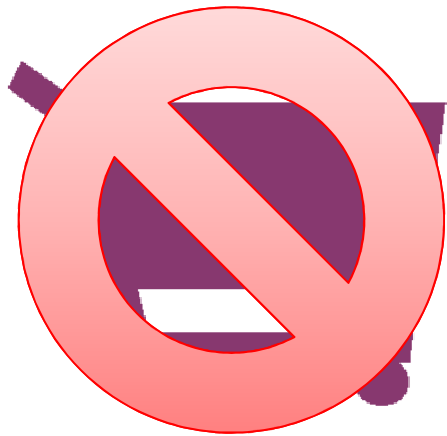
Central City South, Phoenix Community Food Resources Report Findings



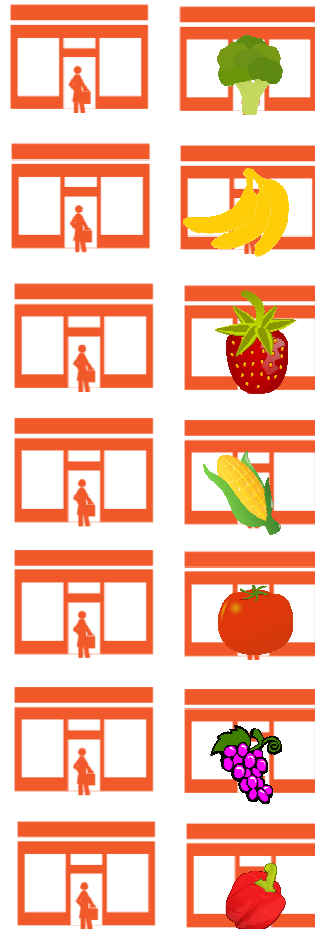
Central City South, Phoenix Community Food Resources Report Findings



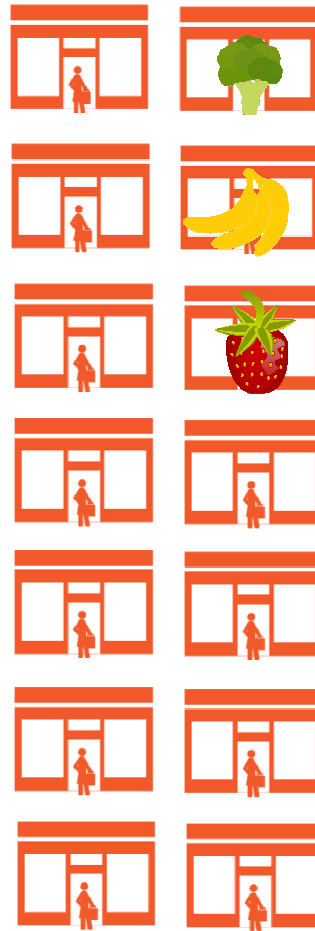
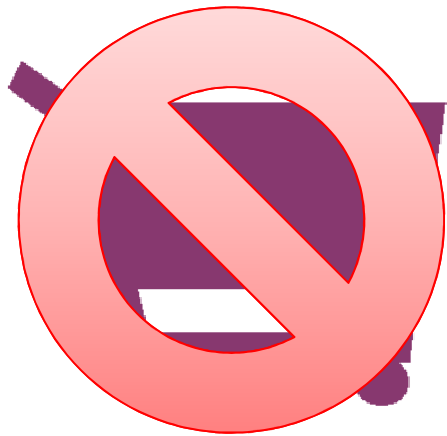
Central City South, Phoenix Community Food Resources Report Findings



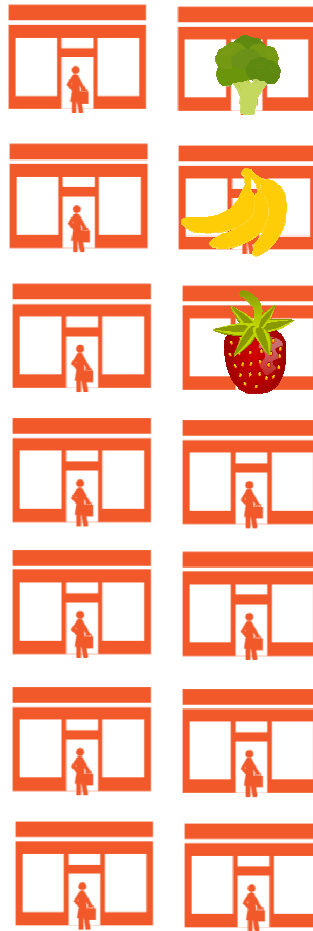
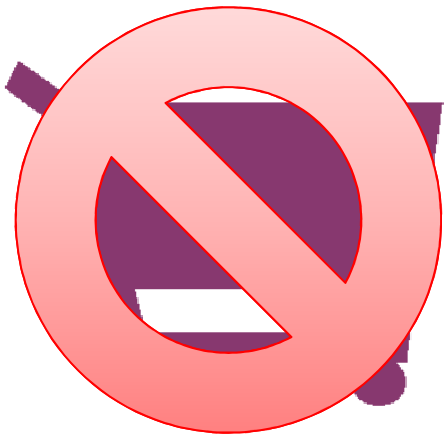
Central City South, Phoenix Community Food Resources Report Findings



Central City South, Phoenix Community Food Resources Report Findings



Central City South, Phoenix Community Food Resources Report Findings



Modified Retail Food Environment Index (By U.S. Census Tract)

- No retail food outlet within census tract
- No healthy food outlet within census tract
- 0.1 - 5
- 5.1 - 10
- 10.1 - 37.5
- 37.6 - 100
- Interstate Highways

Lower scores indicate that census tracts contain many convenience stores and fast food restaurants compared to the number of healthy food retailers.

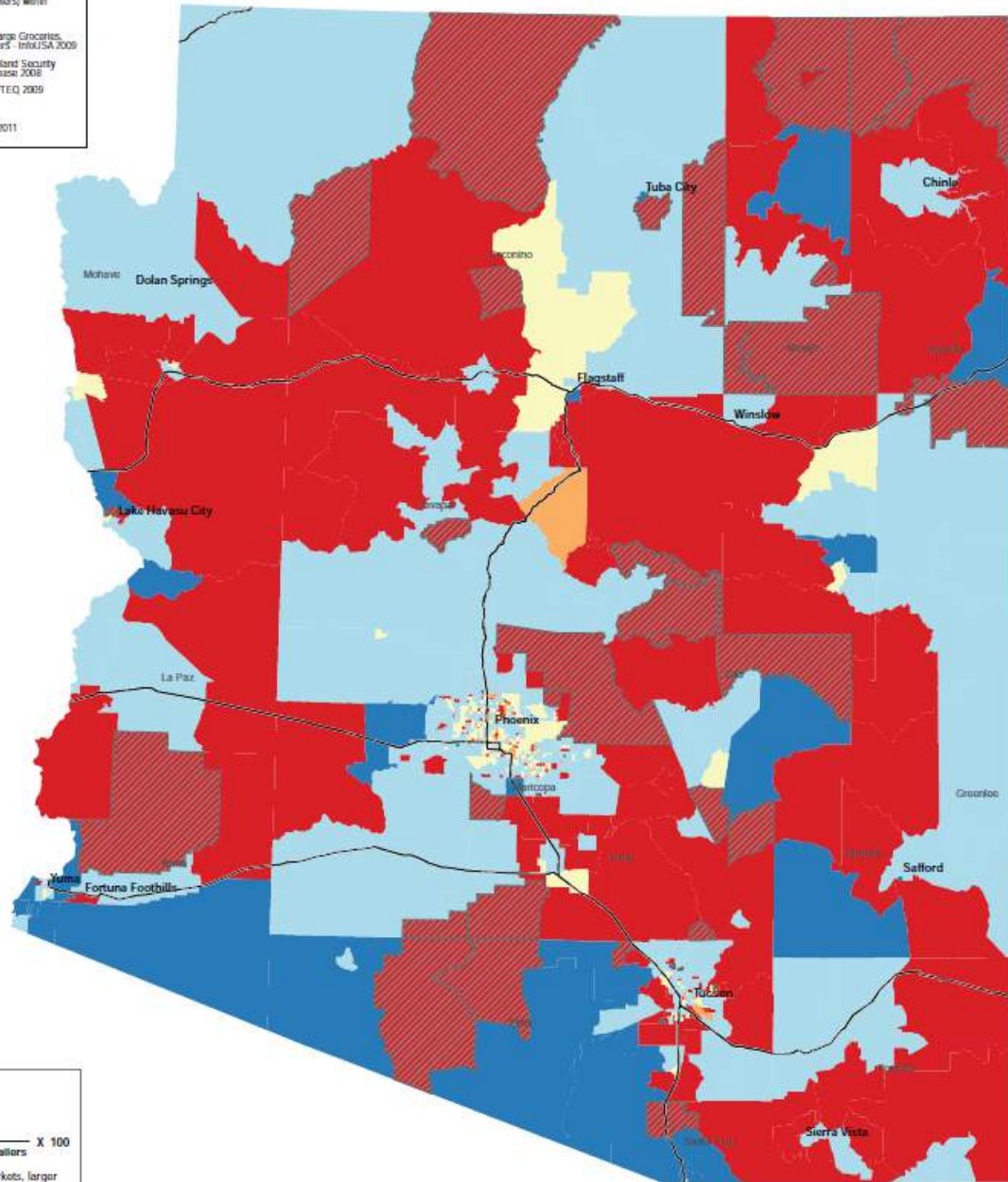
A zero score indicates no healthy food retailers (supermarkets, larger groceries, produce stores, or supercenters) within the census tract.

DATA SOURCES:
 Supermarkets, Small and Large Groceries, Produce Stores, Supercenters - InfoUSA 2009
 Convenience stores - Homeland Security Infrastructure Program Database, 2008
 Fast food restaurants - NAVTEQ 2009

Date of map: September, 2011

Arizona

Modified Retail Food Environment Index According to Census Tract



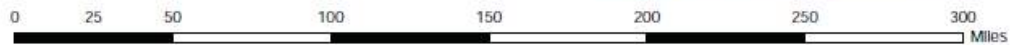
National mRFEI Score = 10
 Arizona mRFEI Score = 12

The modified Retail Food Environment Index (mRFEI) measures the number of healthy and less-healthy food retailers within a census tract using this formula:

$$\frac{\# \text{ Healthy Food Retailers}}{\# \text{ Healthy Food Retailers} + \# \text{ Less Healthy Food Retailers}} \times 100$$

For this indicator, healthy food retailers include supermarkets, larger grocery stores, supercenters, and produce stores.† Less healthy food retailers include convenience stores, fast food restaurants, and small grocery stores with 3 or fewer employees.†

† Data sources are listed in the legend.



We don't have a grocery store close to us. We don't have health food stores either. Our stores are mom & pop and they sell beer, candy, and tobacco products.

Focus Group Participant
2012 Maricopa County
Community Health Assessment

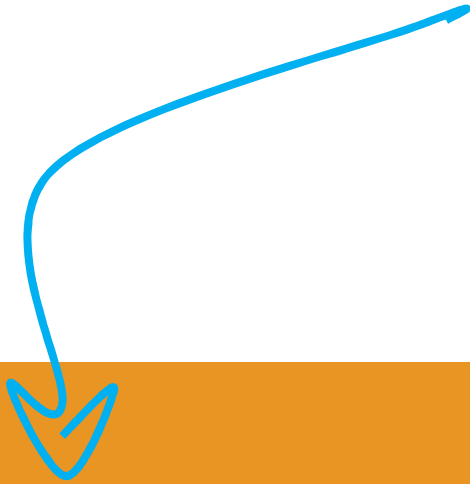


Q:

How can small stores improve Arizonans' health?



SHIRLEY
CANNON
shirleyc@me.com



find

*Does the store carry
healthy food?*



find

*Does the store carry
healthy food?*

afford

Can I afford it?



find

*Does the store carry
healthy food?*

afford

Can I afford it?

choose

*Does it meet my
cultural needs?*



find

Does the store carry healthy food?

afford

Can I afford it?

choose

Does it meet my cultural needs?

use

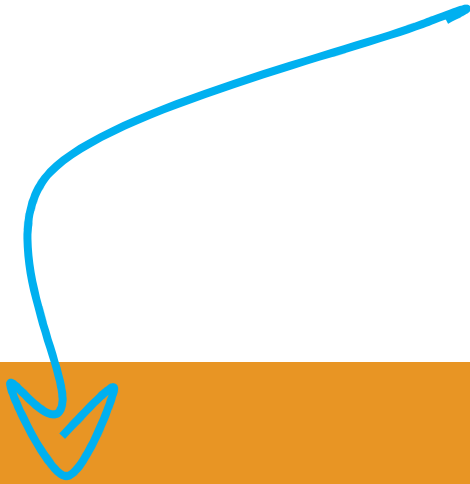
Do I know how to prepare it?

Poll:

Have you worked on any of these issues before?

Q:

Can you give me an example?



find

Does the store carry healthy food?

afford

Can I afford it?

choose

Does it meet my cultural needs?

use

Do I know how to prepare it?

Example: Mid-Ohio Valley, WV's retailer incentive



Example: Mid-Ohio Valley, WV's retailer incentive



Save \$\$\$!



Example: Minneapolis' Staple Foods Ordinance

Business Licenses
BLIP
Information Program



Staple Food Requirements for Minneapolis Grocery Stores

Minneapolis Code of Ordinances Chapter 203.20 (c) requires licensed grocery stores to provide a variety of fresh, non-perishable food items for sale as follows:

Food Types	Variety of Food Types
Vegetables and Fruits	5 varieties minimum At least 5 types must be fresh
Meat, Poultry, Fish, and/or Vegetable Proteins	3 varieties minimum At least 2 types must be fresh
Bread and/or Cereal	3 varieties minimum

Example: Minneapolis' Staple Foods Ordinance



Images: Minneapolis Healthy Corner Store Program
http://www.health.state.mn.us/divs/oshii/docs/Mpls_Healthy_Corner_Store.pdf

Example:

Storeowner Training

Fresh Produce Temperature Guide

Use these temperature guidelines to reduce produce spoilage.

Refrigerate			Do Not Refrigerate		
	Temp.	Shelf Life		Temp.	Shelf Life
Fruits					
Apples	32-35°	2-3 weeks	Bananas	60-65°	5-7 days
Blueberries	33-35°	1-2 weeks	Grapefruit	58-60°	1-2 weeks
Cantaloupe	40-50°	5-10 days	Mangos	55°	1 week
Cherries	32-35°	5-7 days	Peaches	65-70°	5-7 days
Grapes	32-35°	5-7 days	Pineapple	60-70°	5-7 days
Honeydew	40°	5-7 days			
Kiwi	32-35°	7 days	Vegetables		
Lemons	40-50°	2-3 weeks	Avocados	65-70°	5-7 days
Limes	40-45°	2-3 weeks	Garlic	32-35°	30-60 days
Oranges	32-34°	2-3 weeks	Onion	55-60°	30-60 days
Pears	32-35°	1 week	Potatoes	55-60°	30-60 days
Raspberries	32-35°	1 week	Sweet Potatoes	55-60°	10 days
Strawberries	32°	1 week	Tomatoes	55-60°	5-7 days
			Watermelon	55-60°	7-10 days
			Winter Squash	55-60°	30-60 days
			Yucca	55-60°	5-7 days
Vegetables					
Asparagus	32-35°	1 week			
Beans (Snap)	32-35°	5-7 days			
Broccoli	32-35°	5-7 days			
Cabbage	32-35°	1 week			
Carrots	32-35°	2-3 weeks			
Cauliflower	32-35°	1 week			
Collard Greens	32-35°	5 days			
Cucumber	36-40°	1 week			
Eggplant	32-35°	1 week			
Lettuce	32-35°	1 week			
Peppers	36-40°	1-2 weeks			
Spinach	32-35°	5 days			
Summer Squash	36-40°	5-7 days			

Tip

Some items, like apples, pears, oranges and peppers, can be displayed at room temperature. This will shorten their shelf life. If you display these items at room temperature during the day, be sure to refrigerate them at night.

Products & Displays • 6

The Food Trust Sell Healthy! Guide

Fresh Produce Sold by Season in Missouri

Winter	Spring	Summer	Fall
Apples	Artichokes	Apricots	Apples
Bok Choy	Asparagus	Beets	Bok Choy
Brussels sprouts	Broccoli	Bell peppers	Broccoli
Chestnuts	Chives	Blackberries	Brussels sprouts
Coconuts	Collard greens	Blueberries	Cauliflower
Dates	Green beans	Cantaloupe	Coconuts
Grapefruit	Mangos	Cherries	Cranberries
Kale	Oranges	Cucumbers	Garlic
Oranges	Limes	Eggplant	Ginger
Parsnips	Pineapple	Garlic	Grapes
Pears	Snow peas	Grapes	Guava
Sweet potatoes	Spinach	Green beans	Mangos
Tangerines	Strawberries	Honeydew	Pears
Turnips		Kiwi	Pineapple
Winter squash		Lima beans	Pumpkin
Yams		Nectarines	Sweet potatoes
		Peaches	Turnips
		Plums	Winter squash
		Raspberries	
		Strawberries	
		Sweet corn	
		Tomatoes	
		Watermelon	
		Zucchini	

Year round


- Avocados
- Bananas
- Cabbage
- Carrots
- Celery
- Lemons
- Lettuce
- Mushrooms
- Onions
- Bell peppers
- Potatoes



St. Louis Healthy Corner Store Project 23

St. Louis Healthy Corner Store Resource Guide

APPLES



Refrigeration: Yes **Storage Temp:** 30-32° F

Ethylene Production: Very High **Display on Ice:** No

Ethylene Sensitivity: High **Mist:** No

Handling and Storage:

- Keep cool at all times.
- Fragile—DO NOT stack anything on top; apples bruise and scar easily.
- Shriveled skin, bruising and scarring indicate loss of crispness and flavor—pull from display.

Displaying:

- DO NOT store or display near items that release a high or medium amount of ethylene gas, including apricots, avocados, bananas, cantaloupes, mangoes, nectarines, pears, peaches, and tomatoes.
- DO NOT store or display near the following ethylene sensitive items: avocados, bananas, bok choy, broccoli, cabbage, carrots, chard, collards, cucumbers, kale, lettuce, green onions, mature dry onions, pears, spinach, and watermelons.

Notes: The soft paper "pillows" that apples are delivered in can be re-used in the base of baskets for display.

~ 10 ~

Healthy on the Block: Healthy Corner Store Toolkit



find

Does the store carry healthy food?

afford

Can I afford it?

choose

Does it meet my cultural needs?

use

Do I know how to prepare it?

Example: Seattle's Healthy Foods Here



Images: Seattle Healthy Foods Here Program
<http://www.urbanfoodlink.com/wp/wp-content/uploads/2013/03/HFH-Recommendations-for-Future-Programming-Single-page.pdf>



find

Does the store carry healthy food?

afford

Can I afford it?

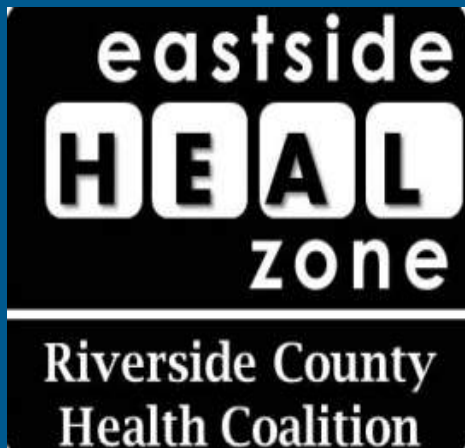
choose

Does it meet my cultural needs?

use

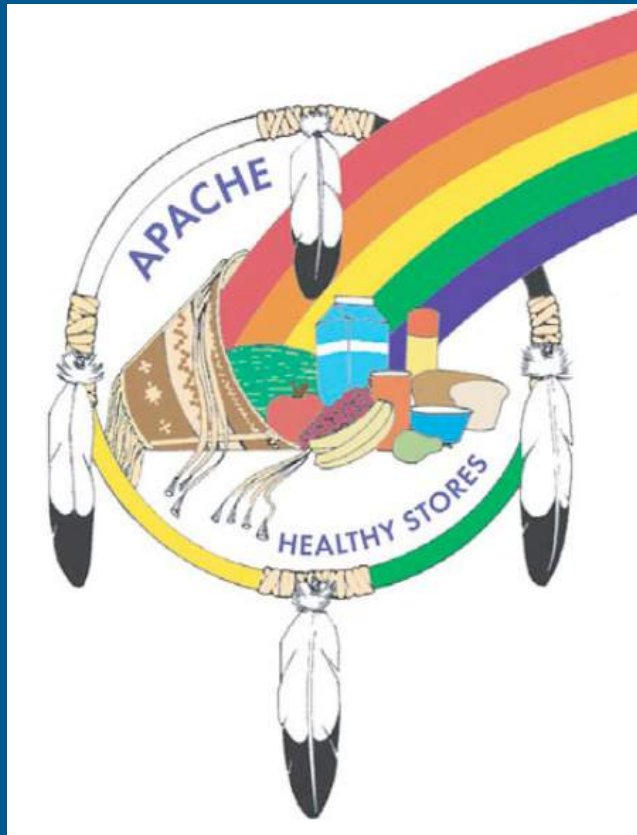
Do I know how to prepare it?

Example: Riverside County Healthy Corner Store Project



Example:

Apache Healthy Stores



Example:

Apache Healthy Stores

Food labels are a rainbow of information!



Nutrition Facts
Serving Size 1 oz. (About 17 pretzels)
Servings per Container About 12
Amount Per Serving
Calories 110 Calories from Fat 10
% Daily Value
Total Fat 1g 2%
Sodium 580 mg 24%
Total carbohydrate 23g 8%
Dietary Fiber 1g 3%
Sugars less than 1g
Vitamin A 0% Vitamin C 0%
Calcium 0% Iron 10%
*Percent Daily Values are based on a diet of other people's secrets.

APACHE HEALTHY STORES

Baked vs. Regular Chips



110 CALORIES 1.1 GRAMS OF FAT **110 CALORIES** 7 GRAMS OF FAT

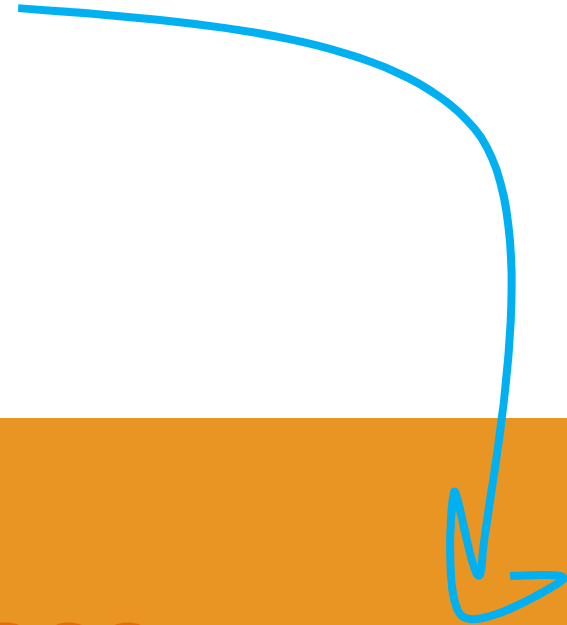
Nutrition Facts	
Serving Size 1 oz. (About 16 chips)	
Servings per Container About 12	
Amount Per Serving	
Calories 110 Calories from Fat 10	
% Daily Value	
Total Fat 1g	2%
Sodium 580 mg	24%
Total carbohydrate 23g	8%
Dietary Fiber 1g	3%
Sugars less than 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%

110 CALORIES 7 GRAMS OF FAT

Nutrition Facts	
Serving Size 1 oz. (About 16 chips)	
Servings per Container About 12	
Amount Per Serving	
Calories 110 Calories from Fat 70	
% Daily Value	
Total Fat 7g	14%
Sodium 580 mg	24%
Total carbohydrate 23g	8%
Dietary Fiber 1g	3%
Sugars less than 1g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%

110 CALORIES 11 chips

110 CALORIES 11 chips



find

Does the store carry healthy food?

afford

Can I afford it?

choose


Does it meet my cultural needs?

use

Do I know how to prepare it?

Example:

Marketing Materials



Harvest of the Month
Network for a Healthy California

\$ _____

Apples

Shoppers Tips

- Look for apples that are firm and do not have soft spots.
- A ½ cup, or about one small apple, is a good source of fiber.
- Fiber helps you feel full and only found in plant foods.

Storage

- Apples can be stored at room temperature for one week.
- They can last up to 3 months in the refrigerator in an open bag.



Example: Toledo-Lucas County, OH's kick-off event



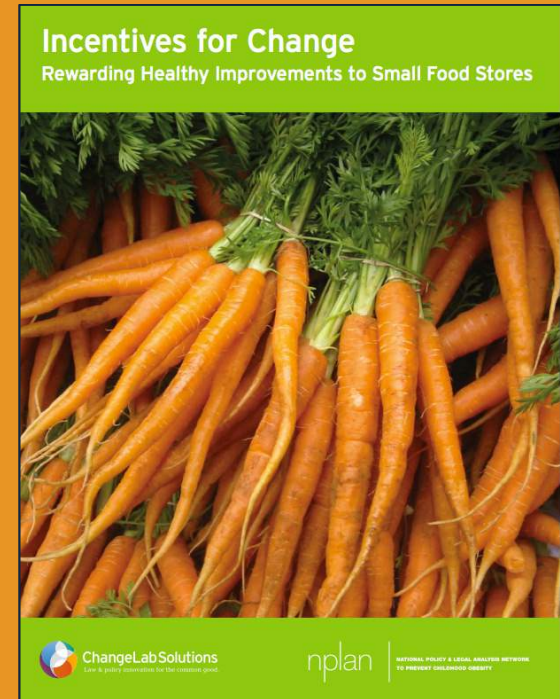
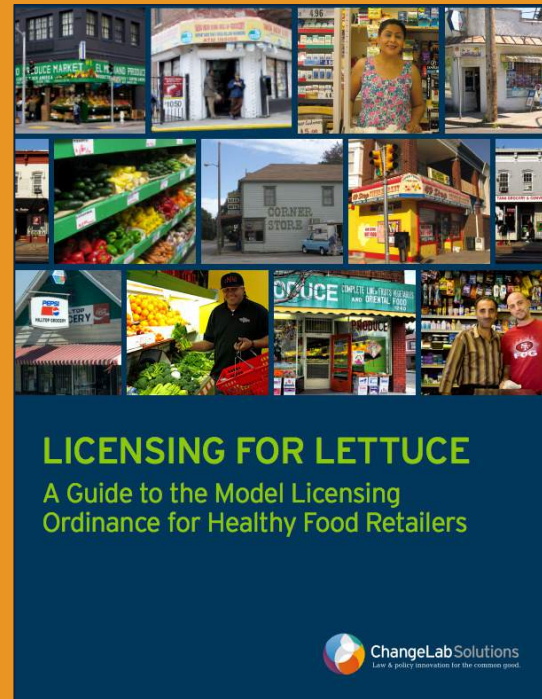
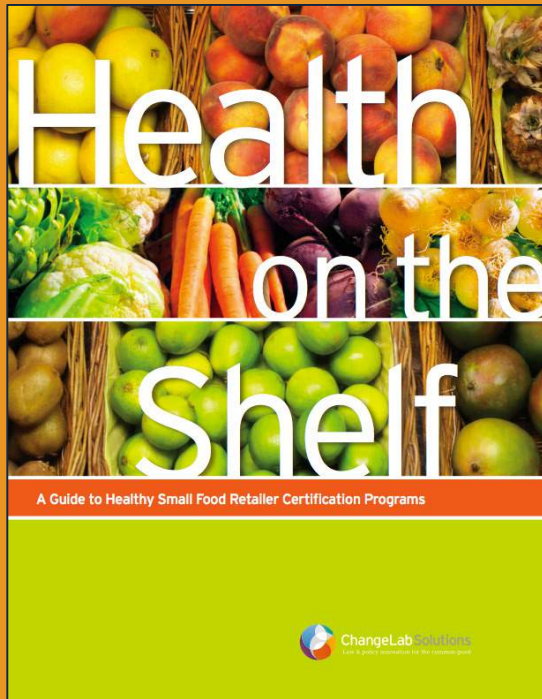
Q:

What are some frequently asked questions that I should know about?

FAQ:

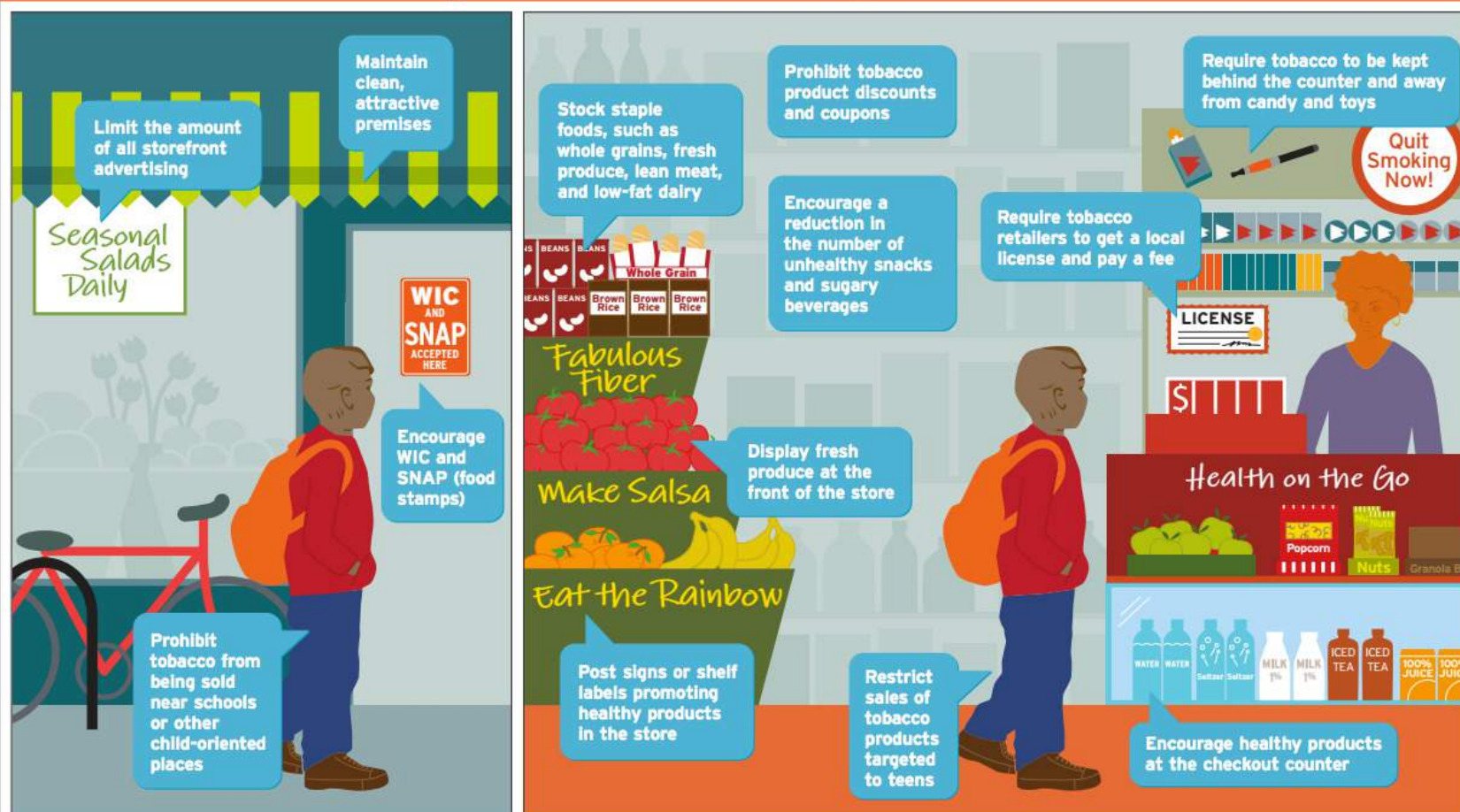
Where do I start?

Resources



Resources

Check Out Healthy Retail: Policies that put health on the shelf



FAQ:

*I'm in a rural area.
Where do I start?*

Resources



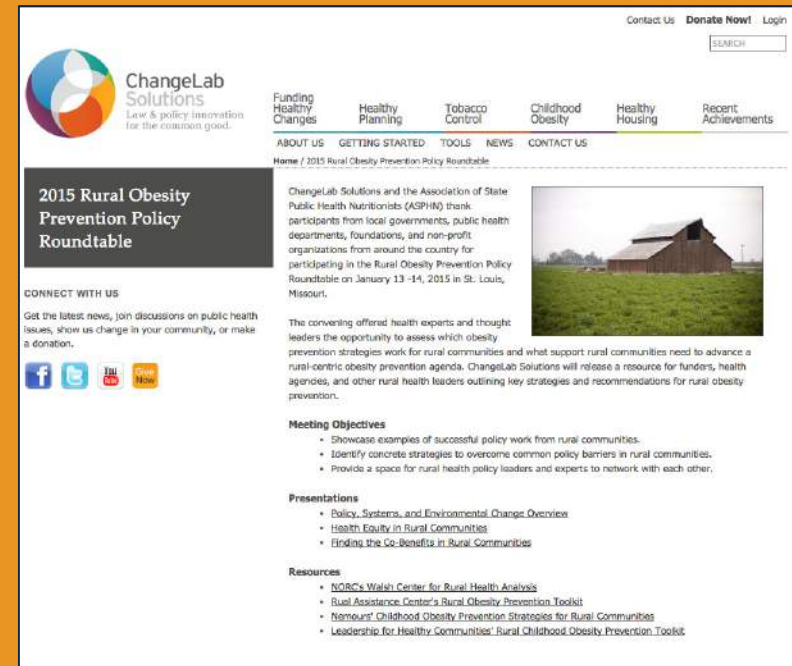
ChangeLab Solutions
Law & policy innovation for the common good.

ASPHN
Advancing Health Through Leadership
formerly ASTPHND



Obesity Prevention in Rural Communities

Stories from the Field



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2015 Rural Obesity Prevention Policy Roundtable

ChangeLab Solutions and the Association of State Public Health Nutritionists (ASPHN) thank participants from local governments, public health departments, foundations, and non-profit organizations from around the country for participating in the Rural Obesity Prevention Policy Roundtable on January 13-14, 2015 in St. Louis, Missouri.

The convening offered health experts and thought leaders the opportunity to assess which obesity prevention strategies work for rural communities and what support rural communities need to advance a rural-centric obesity prevention agenda. ChangeLab Solutions will release a resource for funders, health agencies, and other rural health leaders outlining key strategies and recommendations for rural obesity prevention.

Meeting Objectives

- Showcase examples of successful policy work from rural communities.
- Identify concrete strategies to overcome common policy barriers in rural communities.
- Provide a space for rural health policy leaders and experts to network with each other.

Presentations

- Policy, Systems, and Environmental Change Overview
- Health Equity in Rural Communities
- Finding the Co-Benefits in Rural Communities

Resources

- NORC's Walsh Center for Rural Health Analysis
- Rural Assistance Center's Rural Obesity Prevention Toolkit
- Missouri's Childhood Obesity Prevention Strategies for Rural Communities
- Leadership for Healthy Communities' Rural Childhood Obesity Prevention Toolkit

FAQ:

*What about food
distribution?*

Resources

Providing Fresh Produce in Small Food Stores

Distribution Challenges & Solutions for Healthy Food Retail



nplan | NATIONAL POLICY & LEGAL ANALYSIS NETWORK
TO PREVENT CHILDHOOD OBESITY

ADDRESSING THE DISTRIBUTION CHALLENGE



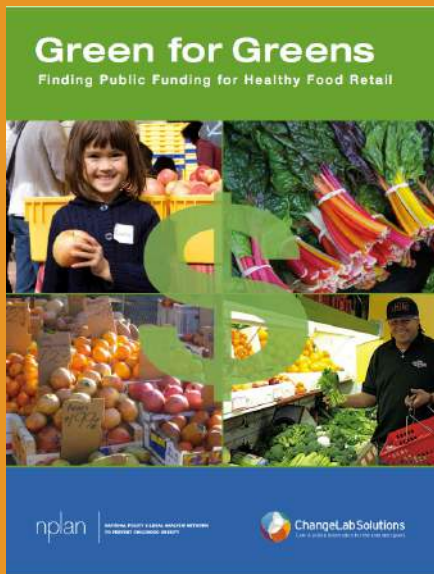
Recorded on
October 22, 2014



FAQ:

What about funding?

Resources



FAQ:

*What about
sustainability?*

FAQ:

*What's the difference
between a program and
a policy?*

What do we mean by *program*?

- A system implemented by government or non-profit
- Provides a service to a particular group of people
- Voluntary



What do we mean by *policy*?

- A statement in writing
- Binding
- Affects how government operates, how citizens live, or how businesses and organizations operate



Program vs. Policy

- Pilot ideas + learning
- Small reach
- Vulnerable when budgets are tight or agency officials change
- Need fewer resources
- Greater reach
- Institutionalize ideas for the longterm
- Require readiness



FAQ:

I have a question that you didn't answer. Can we talk?

Yes!



Call us!
(E-mail is fine, too!)

How do I get started?

**Give me an
example of...**

Is this legal?

**Is there a model
policy?**

**Can you recommend
an assessment tool?**

A large, blue, cloud-like thought bubble with a white outline. Inside the bubble, the words "FINAL" and "THOUGHTS" are written in a white, hand-drawn, sans-serif font, stacked vertically. Three smaller blue circles of increasing size trail off from the bottom left of the main bubble, suggesting a thought process or a sequence of ideas.

FINAL
THOUGHTS



COLLABORATIVE APPROACH





questions?





www.eatwellbewell.org

USDA NON-DISCRIMINATION STATEMENT

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If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at program.intake@usda.gov.

Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

For any other information dealing with Supplemental Nutrition Assistance Program (SNAP) issues, persons should either contact the USDA SNAP Hotline Number at (800) 221-5689, which is also in Spanish or call the Arizona Nutrition Network Hotline; in Maricopa County call 602-542-9935, outside of Maricopa County call 1-800-352-8401.

ChangeLabSolutions

Thank you!

Rio Holaday

rholiday@changelabsolutions.org

Phebe Gibson

pgibson@changelabsolutions.org

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