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One of the most comprehensive sets of food service guidelines is the Food Service Guidelines for Federal Facilities. Written to improve access to healthier foods and beverages at federal facilities, this model set of guidelines can be used in public and private settings within states and communities. The Food Service Guidelines for Federal Facilities is a set of voluntary best business practices to increase healthy and safe food options for employees and visitors. When this set of guidelines is written into contracts, it becomes organizational policy. The Food Service Guidelines for Federal Facilities is designed to ensure that: The Food Service Guidelines for Federal Facilities is not limited to use in federal facilities. You can use this set of guidelines in many settings, such as: Within these settings, the guidelines can be used in all food service venues, such as: The Food Service Guidelines for Federal Facilities can be adapted for use in settings where food is served, such as correctional institutions, eldercare facilities, and faith-based organizations. The food and nutrition standards recommend that specific healthier foods and beverages be available for purchase. In alignment with the current Dietary Guidelines for Americans, the Food Service Guidelines for Federal Facilities includes food and nutrition standards that support offering: Standards for using behavioral design practices are included to facilitate the selection of healthier foods. The selection of healthier foods and beverages is influenced by how products are prepared, placed, presented, promoted, and priced. The Food Service Guidelines for Federal Facilities contains standards for accurate forecasting practices for ordering and purchasing bulk-serve condiments. This document also contains standards promoting

the use of reusable plates, utensils, and beverage containers, among other similar standards. The Food Service Guidelines for Federal Facilities supports environmentally beneficial practices such as: The Food Service Guidelines for Federal Facilities recommends offering a specific percentage of foods and beverages that are "locally sourced, certified organic, produced with another certified community-development or environmentally beneficial practice, or any combination thereof." The Food Service Guidelines for Federal Facilities reminds food service operators to follow the Food and Drug Administration's Food Code to prevent foodborne illness. It also suggests going beyond what is described in the Food Code. For example, implementing evidence-based managerial practices, employee training, and food preparation techniques may further reduce the risk of foodborne illness. To learn details for how to put food service guidelines into practice, visit: [Food Service Guidelines Micro-Learning Modules](#) Short videos describing effective food service guidelines policies and how to put them into practice in your community. This series was created by the National Association of County and City Health Officials (NACCHO) and CDC's Division of Nutrition, Physical Activity, and Obesity. The Food Service Guidelines for Federal Facilities [PDF – 3.3 MB] is a set of voluntary best practices that can be used to increase healthy and safe food options for employees and to ensure that environmentally responsible practices are conducted. An Ancillary Report of the Food Service Guidelines for Federal Facilities [PDF – 1183 KB] provides the methodology for how the Food Service Guidelines for Federal Facilities was developed and provides rationales for each of the standards. Food Service Guidelines: Easy Access to Healthy Food [PDF – 1483 KB] is a two-page infographic that explains food service guidelines. Share the link or print the PDF to show decision-makers in your community or institution. 2019 Food Service Guidelines Local Action Institute [PDF – 690 KB] describes three communities that used food service guidelines practices to create positive change. USDA's Food Loss and Waste, FDA's Food Loss and Waste, and EPA's Sustainable Management of

Food websites provide information on reducing food waste. Good nutrition is essential for health across the lifespan. See strategies, data, and resources to improve nutrition in states and communities. Languages Language Assistance Languages Language Assistance

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<https://www.cdc.gov/nutrition/php/food-service-guidelines/food-service-guidelines-federal-facilities.html>