

Official websites use .gov A .gov website belongs to an official government organization in the United States. Secure .gov websites use HTTPS A lock ( ) or https:// means you've safely connected to the .gov website. Share sensitive information only on official, secure websites.

Food service guidelines are standards for healthier food and beverages and food service operations in worksite and community settings. Food service guidelines may:

- Food service guidelines should align with the most current version of the Dietary Guidelines for Americans [PDF-30.6MB]. If you have already developed food service guidelines that are in line with the Dietary Guidelines for Americans, feel free to keep using them for your food service work. However, if you are just starting this work, we recommend that you use the Food Service Guidelines for Federal Facilities [PDF-3.34MB] rather than reinventing the wheel. The Food Service Guidelines for Federal Facilities is one the most comprehensive set of guidelines available. It includes standards for food and nutrition, facility efficiency, environmental support, community development, food safety, and behavioral design. Written to improve access to healthier foods and beverages at federal facilities, this model set of guidelines can be readily used in public and private settings within your state or community. See Food Service Guidelines for Federal Facilities: A Model for Your State or Community for additional details.
- In venues such as: The 2019 Food Service Guidelines Local Action Institute brought together diverse teams to develop a plan that makes healthier food service and procurement practices a reality. Read about the positive impact in New York, Oregon, and Pennsylvania. The Food Service Guidelines Implementation Toolkit helps explain how to build a foundation; strategize and act; monitor and evaluate; and expand initiatives.
- Food Service Guidelines: Easy Access to Healthy Food [PDF-2.5MB] is a two-page infographic that explains food service guidelines. Share the link or download the PDF to show decision-makers in your community or institution.
- The Food Service Guidelines (FSG) policy [PDF-290KB] helps to create a healthier food environment at CDC and supports the health and well-being

of its employees. The organizational policy provides direction and requirements to ensure that all new and renegotiated food service contracts and permits at CDC meet the standards outlined in the current Food Service Guidelines (FSG) for Federal Facilities [PDF-3.34MB]. Smart Food Choices: How to Implement Food Service Guidelines in Public Facilities [PDF-3.47MB] includes action steps to help you implement food service guidelines in your government work site or other public facility to increase the availability of healthier food and beverage options at food service venues, including cafeterias, concession stands, snack bars, and vending machines. Tips For Offering Healthier Options and Physical Activity at Workplace Meetings and Events [PDF-665KB] includes pointers and resources for increasing healthier food and beverage options at worksite meetings, parties, conferences, and events and for offering physical activity opportunities for employees throughout the work day. Sodium Reduction Guides and Strategies for Health Professionals has resources to support sodium reduction in local and community settings. To receive email updates about this topic, enter your email address.

