Indicators of Success for the **Nine Essential Elements**

These indicators represent the definitions of success for each of the Nine Essential Elements of a Healthy Workplace Nutrition Environment. Use the Healthy Eating in the Workplace Checklist to keep track of the indicators that have been completed in your workplace.

Essential Element

Indicators

Organizational Commitment 1

Social Environment 2

Physical Environment 3

Food 4

Nutrition Education for **Employees** 5

Nutrition Education for Decision-Makers 6

Dietetic Services 7

Employees with health

to one-on-one

through on-site

an Employee

programs or through

Assistance Program

counselling from a

Registered Dietitian

Food offered and sold to employees is handled safely and employees have enough information to

Food sold in the workplace adheres to Safe Food Handling regulations

employee has current Safe Handler Training

meetings and events is

Participants have an

Safe Food 8

> Workplace nutrition policies are written and enforced.

Nutrition

Policies

9

Nutrition policies are written and enforced, including:

Contracts with retail food services require a minimum percentage of healthy options, requirements about price, placement and promotion of healthy options and a requirement to have at least one full time safe food handler. Operators must be able to provide nutrition information upon request

Food served during meetings, events and celebrations policy

Fundraising policy

Harassment prevention policy

Meal breaks policy

The organization supports the implementation of the Nine Essential Elements

Definitions of Success

for each of the Nine

Essential Elements

A committee that

addresses wellness

The workplace is

making efforts to

reduce weight bias

Food is not used to

agencies

fundraise for external

Food donated to other

addressing work stress

agencies is healthy.

The workplace is

has been established

Management has Employees have 30 minutes for a meal agreed to work break towards meeting the

often

Employees are not rewarded with food

Food is not used as an incentive in the workplace

Food is not left in common areas

Healthy choices are offered during workplace celebrations

Workplace celebrations that offer less healthy food occur infrequently (e.g., once a month or less)

Food is not used to raise money in the workplace

Employees are offered Employees have 'Foods to Limit' less equipment to store, prepare and eat food

> Employees have a place to store food

at work.

Employees have equipment to prepare food

Employees have a place to wash dishes

Employees have a comfortable place to eat

Eating areas are equipped with garbage, recycling and organics bins

Any outdoor seating has shade

Healthy food is sold in retail settings and healthy food is offered during workplace related functions.

Retail settings offer a minimum % of healthy food and beverage options

Healthy options are easy to buy

Healthy options cost the same or less than other options

Nutrition information is available in retail settings

Food offered meets the diverse needs of the employee population

Healthy food is offered at meetings and events, when food is served

Employees and their families have access to nutrition education provided by a Registered Dietitian

All nutrition education and skill building is based on information from a Registered Dietitian

Employees' families are invited to attend nutrition education opportunities

Peer support group is available that supports healthy eating habits

Key decision-makers and intermediaries receive education provided by a Registered Dietitian

Wellness committee members have education from a Registered Dietitian on the topic of promoting nutrition in the workplace

Relevant managers, decision-makers and stakeholder have education from a Registered Dietitian on the topic of promoting nutrition in the workplace

concerns have access identify allergens

Employees with relevant health concerns have access to one-on-one counselling from a Registered Dietitian, through benefits,

In retail settings, at least one full time

Food offered during handled safely

opportunity to state special dietary needs before food is ordered



