



JOIN US FOR THE NOPREN STATE-OF-THE-SCIENCE

Building Healthier Communities Through Food Service & Procurement

September 12th at 12PM ET

[Click here to join via Zoom](#)

CDC DNPAO Introduction

Amy Warnock of CDC's Division of Nutrition, Physical Activity and Obesity will highlight how states and communities are implementing Food Service Guidelines and creating healthier food environments in community settings, such as hospitals, worksites, and parks and recreation centers.



Dr. Shafika, Abrahams-Gessel
Harvard TH Chan School of Public Health

Implementing federal food service guidelines in federal and private worksite cafeterias in the United States leads to improved health outcomes and is cost saving

Dr. Abrahams-Gessel will present recent findings from an analysis assessing impact of the Federal Food Service Guidelines on the incidence of cardiometabolic disease and related mortality. The cost-effectiveness of implementing these guidelines from the government perspective will also be presented, along with projections for expanding the guidelines implementation to the private sector.



Ynke deKoe
Colorado Department of Public Health & Environment

Implementing and Evaluating Food Service Guidelines through the Colorado Healthy Hospital

Ynke de Koe and Amy Meyering will co-present on how they support a state-wide initiative called the Colorado Healthy Hospital Compact. The Compact is a framework based on Food Service Guidelines to improve the nutrition environment of hospital venues by increasing the availability of healthier foods and beverages and reduce or eliminate unhealthy items using the Compact framework. During this presentation you will learn how the Compact is implemented by hospitals and evaluated through tools developed by Colorado.



Dr. Amy Meyering
Colorado Department of Public Health & Environment

