Healthy Food Sold Here

Providing Healthy Foods in Small Food Stores

Healthy Food Retail Collaborative

• Established: 2015

• Initial Purpose: to develop a North Carolina Healthy Food Retail Designation

Partners:

- American Heart Association
- Local Health Departments
- NC Alliance for Health
- NC Alliance of YMCAs
- NC Cooperative Extension, NC State University
- NC Department of Agriculture and Consumer Services
- NC Department of Commerce
- NC Division of Public Health
- Voices into Action



North Carolina Healthy Food Retail Designation for Small Food Stores

Product Categories

- Fruits
- Vegetables
- Whole Grains
- Proteins
- Dairy/Dairy Substitute
- Water



North Carolina **Healthy Food Retail**

DESIGNATION CRITERIA

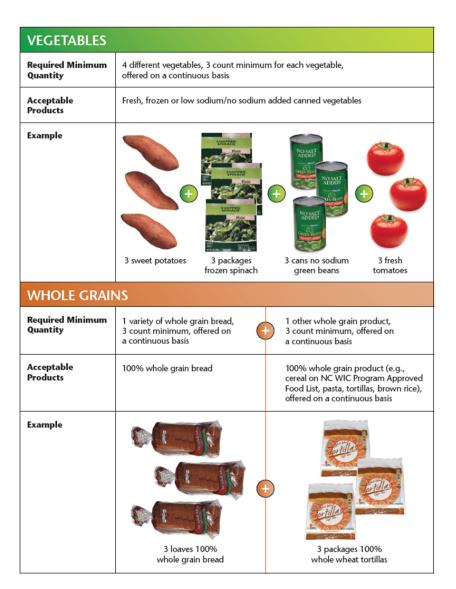
Small food stores are eligible for the North Carolina Healthy Food Retail

Designation when they meet the criteria outlined in this document.



FRUITS				
Required Minimum Quantity	4 different fruits, 3 count minimum for each fruit, offered on a continuous basis			
Acceptable Products	Fresh, frozen or canned fruits in water or 100% juice, no added sugars Excludes limes and lemons			
Example				
	3 cans of peaches a fresh packed in water apples strawberries blueberries			







PROTEIN			
Required Minimum Quantity	1 package or can of beans, 3 count minimum, offered on a continuous basis	1 package of nuts, 3 count minimum, offered on a continuous basis	1 other protein, 3 count minimum, offered on a continuous basis
Acceptable Products	No sodium added dried beans or low sodium canned beans	Nuts	Other type of protein including: • Eggs (dozen-sized cartons) • Lean cuts of beef and pork, fish or poultry, excluding deli meat • Low sodium canned fish • Sunflower or pumpkin seeds
Example	Pinto Beans Pinto Beans	Mittrall Mit	
	3 packages dried beans	3 packages nuts	3 dozen eggs



DAIRY OR DAIRY SUBSTITUTES					
Required Minimum Quantity	1 milk, 3 count minimum, offered on a continuous basis				
Acceptable Products	1% or skim cow's milk with no added sugar or fortified soy milk with no added sugar				
Example	3 gallons milk				
WATER					
Required Minimum Quantity	3 count minimum, offered on a continuous basis				
Acceptable Products	Plain bottled water				
Example	3 bottles water				







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A Guide to Providing Healthy Foods in Small Food Stores

- Foundation Phase
 - Determine the right store and key partners and resources to working with.
- Conversion Phase
 - Develop and implement store changes.



Photo courtesy of CTG Region 4



Foundation Phase

- Identify your capacity.
- Define your indicators.
- Identify partners.
- Identify stores.
- Complete a store agreement.
- Identify a point person.
- Gather baseline data.



Photo courtesy of CTG Region 5





Store Potential Worksheet

Once you've identified a store in target project areas, the next step is to visit the store to get a feel for the owner's willingness to participate in the Healthy Small Food Store Initiative, and to give you – an early sense of the store's recruitment potential. The following criteria are based on existing information about county demographics and geography, resource feasibility, and county assets and capacity. Feel free to consider additional criteria that align with your project objectives.

Recruitment Criteria	Yes/No	Notes	Store Owner's Feedback and Challenges (if applicable)
Is the store located in a high need area? (Determined by mapping food deserts, identifying if it accepts WIC/SNAP, talking with community members, etc.)			
Is the store located within a community where there are potential partners who can help facilitate and sustain the store changes?			
Does the owner express an interest in providing healthier options for the community?			
Do the owner and/or staff positively engage with their customers?			
Does the owner believe that selling healthy products will be successful?			
Does the owner show enthusiasm for the Healthy Small Food Store Initiative?			
Is the store owner willing to implement the project independently and take responsibility for maintaining changes (with assistance by partners during initial phases)?			



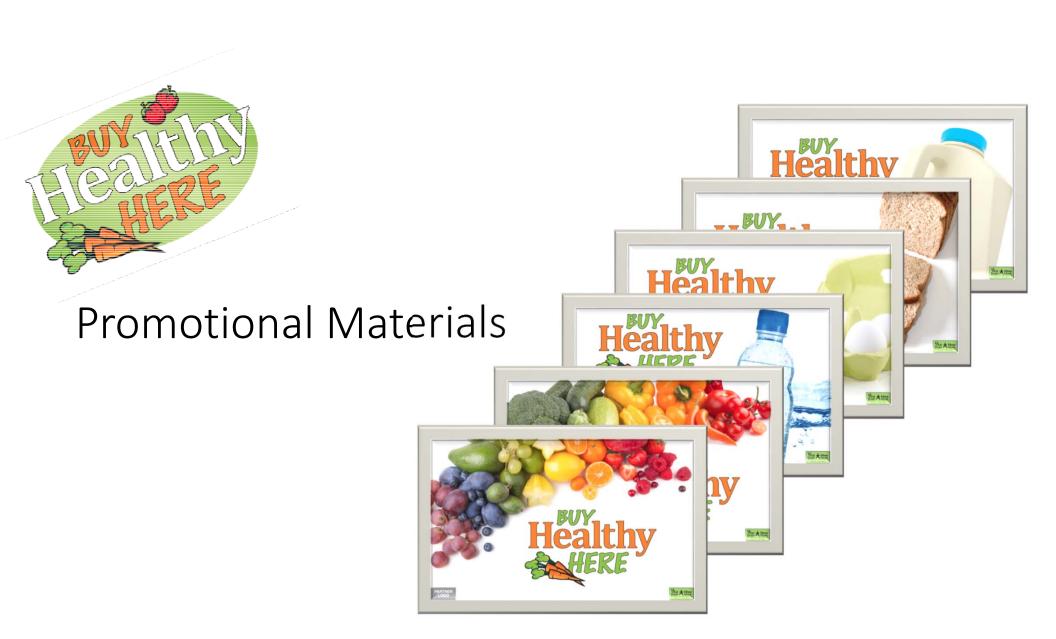
Conversion Phase

- Develop a conversion plan.
- Select and introduce new products.
- Order signs and place promotional materials.
- Maximize product appeal.
- Fine-tune your plan.
- Provide education.



Photo courtesy of CTG Region 4









ACKNOWLEDGEMENTS

for Contribution to the Guide, Tools and/or North Carolina Healthy Food Retail Designation Criteria

- Community Transformation Grant Project Region 5 through their contract work with Community Food Lab (guide)
- Community Transformation Grant Project Regions 1, 4, 10
- The North Carolina Healthy Food Retail Collaborative



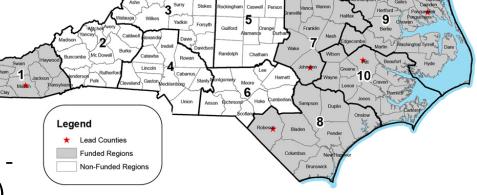
Community and Clinical Connections for Prevention and Health Branch, NC Division of Public Health is working on healthy small food stores as part of a grant from the Centers for Disease Control and Prevention.

This year:

Five coordinators (in gray regions) are working with at least two small food stores - Perform initial assessment. (10 stores total)

Next year:

Coordinators will reassess the two stores and pick up two more









Nash County – Bradbury Grocery

Thanks to Nick Haskins and Melissa Rockett





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