

October 2012

Dear Restaurant Owner / Manager:

The Community Foundation of Northwest Mississippi would like to introduce you to an opportunity that recognizes restaurants as *Community Health Partners*. The attached Community Health Partner Food Service Application is open to any restaurant: single venue, local chain, national chain, or worksite/convenience venue. It highlights areas that will show your commitment to offering healthy options and making your community a healthier place to live and work.

The applications are scored and, if the applicant meets the required score, the *Community Health Partner Award* (a window decal) is presented. At our first presentation (Buon Cibo in Hernando), we had television and newspaper coverage and we can provide the same as other presentations are made. We are dedicated to promoting healthy restaurants. If you are interested in submitting an application, just complete the attached form and return to the Community Foundation address as listed on the application. We will notify you of your score. Even if you do not meet the required score for the award, we want to offer you feedback and suggestions for improvement.

The *Community Health* Partner *Award* was established through a collaboration of a local nutritionist, community planner, the national Healthy Kids Healthy Communities program, and the Community Foundation. The Foundation adopted childhood obesity prevention in 2006 as a priority, and this recognition is one component of the program.

As you review the application you may have questions. Please feel free to contact our office; Peggy Linton plinton@cfnm.org or Stacye Rawlings assistant@cfnm.org with any questions or call 662.449.5002. We look forward to receiving your application!

Thank you,

Peggy Linton

Peggy Linton, Community Development Director

Community Foundation of Northwest Mississippi





COMMUNITY HEALTH PARTNER



FOOD SERVICE APPLICATION

Name of Restaurant/Foo	odVenue:		
Restaurant Category (cir	cle one):		
Single Venue	Local Chain	National Chain	Worksite/Convenience Venue
Contact Person:			
Phone:			
Email:			
Address:			
1. Our restaurant is smoke Yes No, we have a smoking The American Society means of eliminating	-free groom (Thank you for yoy of Heating, Refrigerating health risks associated w	our interest, but you will n ,, and Air-Conditioning Engine	not qualify as a Community Health Partner.) eers (ASHRAE) states, "At present, the only all smoking activity." Therefore, a 100% smoke-
COM	IMITMENT TO PORTION	N CONTROL AND HEALTHY	FOOD PREPARATION
2. Our restaurant (check	all that apply)		
Has reduced portion si Will box up half of mea Allows adults to order Does not add salt in fo	ze options on the menual for customers upon recoff the kid's menual od preparation and/or cotrans fat in food prepara	equest offers low sodium items (≤	ified section on the menu for healthier items 900mg for meal, 480mg for individual item) ag trans fat commercial products a if not listed on the menu

COMMITMENT TO BALANCED NUTRITION FOR ADULTS AND CHILDREN

3. Our regular menu offers (check all that apply)
 2 or more whole grain products (e.g., brown rice, whole wheat pasta/breads, etc) 2 or more. cup servings of non-fried vegetables 2 or more. cup servings of fruit without added sugar (e.g., whole fruit, cut fruit, fruit cup, unsweetened applesauce
 2 of more, cup servings of fluit without added sugar (e.g., whole fluit, cut fluit, fluit cup, drisweetened applesance 3 or more beverages without added sugar (e.g., unsweetened tea, low-fat milk, 100% juice, etc, excluding water) 1 or more lean protein options (prepared using a lower-calorie cooking method, e.g., grilling, steaming, broiling, roasting, baking, poaching)
2 or more low-fat dairy products (e.g., low-fat cheese, yogurt, cottage cheese, sour cream, etc, excluding fluid milk) 1 or more lower-calorie or sugar-free dessert choices (≤250 calories per portion)
4. Our children's menu offers (check all that apply)
1 or more whole grain products
1 or more . cup servings of non-fried vegetables
 1 or more cup servings of fruit without added sugar (e.g., whole fruit, cut fruit, fruit cup, unsweetened applesauce) 2 or more beverages without added sugar (e.g., low-fat milk, 100% juice, unsweetened tea, etc, excluding water) 1 or more lean protein options (prepared using a lower calorie cooking method, e.g., grilling, steaming, broiling, roasting, baking, poaching)
1 or more low-fat dairy products (low-fat cheese, yogurt, cottage cheese, sour cream, etc, excluding fluid milk) 1 or more lower-calorie or sugar-free dessert choices (≤200 calories per portion)
Not applicable (We do not have a children's menu)
COMMITMENT TO NUTRITION AWARENESS
5. Nutrition information (calories per serving, minimum) is available (check all that apply)
On the menu
At the restaurant, but somewhere other than the menu Online
Only for some menu items
COMMITMENT TO HEALTHY OPTIONS AND SUBSTITUTIONS
6. Upon request and at no extra cost to the customer, our restaurant provides (check all that apply)
Gravies, sauces and dressings served on the side
A substitute for french fries if served as part of an entrée (fruit, salad, baked potato or other healthier alternative)
Oil & vinegar, or reduced-calorie salad dressings
Add-ons such as butter, sour cream or mayonnaise served on the side
Reduced/half-size portions of regular menu items at dinner Option to share entrée
COMMITMENT TO LOCAL FARMERS AND FRESH FOODS
7. Our restaurant purchases locally grown foods
 Every order possible, using established and well-developed relationships with local farmers Frequently Sometimes
Does not nurchase locally grown foods at this time

COMMITMENT TO A HEALTHY COMMUNITY

. Our restauran	promotes health in the c	: ommunity by (c	neck all that ap	pply)	
Donating <i>hed</i>	thy food/drink to commu	nity events			
Sponsoring c	mmunity events that pror	mote health			
Volunteering	for community events thro	ough demonstration	ons or service l	hours	
Other					
	se provide any additional ur establishment as a hea		-	_	assist in the
	•		-	_	assist in the
	•		-	_	assist in the
	•		-	_	assist in the
	•		-	_	assist in the
	•		-	_	assist in the
	•		-	_	assist in the

Thank you for your interest in becoming a Community Health Partner!

Get A Life! recommends that all restaurants and food vendors consider the following criteria as part of best practices for healthy families:

- **PRODUCE** Offer a variety of fruit and vegetable options (unsweetened/non-fried)
- PORTIONS Offer portion controlled options (half size, lunch portion, to-go boxes, etc)
- **KIDS MENU** Offer healthy options that are both nutritious and kid-friendly (non-fried protein and vegetable, fruit offered, unsweetened beverage)
- **HEALTHY CHOICES** Offer healthy substitutions or menu options at no extra cost (menu labeling, low fat, lean protein, whole grain, reduced calorie, etc)
- LABELING Provide nutritional information for menu items
- **NON-SMOKING** Offer families a smoke-free environment
- LOCALLY GROWN Purchase locally grown foods and support local farmers/farmers markets
- **COMMUNITY** Support *Get A Life!* and/or participate in community health events (donations, volunteer, sponsorships, etc)

About *Get A Life!* Get a Life is a childhood obesity prevention initiative of the Community Foundation of Northwest Mississippi. Our initial efforts are concentrated in eight counties of northwest Mississippi including Coahoma, Desoto, Marshall, Panola, Quitman, Tallahatchie, Tate and Tunica. Our goal is to educate and inspire our readers to commit to healthier lifestyles and to create a healthy future for the children of Mississippi.

For questions or more information about Get A Life! and Community Health Partners, please contact us



Community Foundation of Northwest Mississippi

315 Losher Street, Suite 100 Hernando, MS 38632 (662) 449-5002 Office | (662) 449-5006 Fax | assistant@cfnm.org www.cfnm.org | Like us on Facebook!