

Food Gatherers Healthy Pantry Strategies Site Assessment Tool



Strategy	In Place		
	Yes	Somewhat	No
Meet the needs of pantry guests			
Host an in-person, choice-style pantry			
Offer no-appointment-needed pantry shopping			
Distribute groceries on evenings and/or weekends			
Offer grocery delivery to those without transportation			
Give more food to larger households			
Get feedback from guests: food preferences, pantry likes/dislikes, gaps in services			
Stock healthy food			
Adopt a nutrition policy			
Provide healthy food drive guidance to outside donors			
Distribute whole grains			
Distribute eggs and a variety of protein (chicken, turkey, canned or frozen fish)			
Distribute beans, lentils, nuts and nut butters			
Distribute a variety of fresh fruits and vegetables			
Distribute low-sodium canned goods			
Work with Food Gatherers to order enough produce and inventory items for guests			
Encourage healthy food selection			
Offer unlimited fresh fruits and vegetables			
Post signs that encourage guests to take a lot of fruits and vegetables			
Use "nudge" strategies to make healthy food more visible and appealing:			
Place fresh fruits and vegetables front and center in your pantry			
Showcase fruits and veggies at eye level - use tables, shelves or stacked pallets			
Display fruits and vegetables in baskets, bowls or food crates			
Tilt or angle containers so shoppers can see available fruits and vegetables			
Refill containers (or transfer low-inventory items to smaller containers) to make fruits and vegetables look bountiful			
Keep shelves organized - give common items a labeled "home" in the pantry			
Keep healthy food at eye level			
Keep sweet treats and snack foods on bottom shelves or away from eye level			
Place sugary cereals on top shelf so they are out of eye level for children			
Bundle together healthy meal suggestions with items from your pantry			
Layer in simple nutrition education			
Prompt healthy choices with shelf talkers - available on our website!			
Display "Produce Identification Cards" to facilitate cooking and storage			
Offer hints, tips and instructions for healthy food preparation:			
Place recipe cards near "Healthy Picks" and Foods to Encourage			
Hang cooking instructions for pantry staples (dry beans, rice, oats)			
Have volunteers promote healthy foods while serving guests			
Provide or partner with outside agencies to provide cooking demonstrations			
Provide samples of prepared recipes or produce while maintaining food safety			
Promote community resources			
Provide information on SNAP, WIC, SFSP and other food-assistance resources			
Distribute information on affordable healthcare			
Connect guests to other partner pantries and meal programs in our network			