

Serving Summer Meals at Hospitals

January 19, 2016
2:00pm ET



center for BEST
PRACTICES

BESTPRACTICES.NOKIDHUNGRY.ORG



About Share Our Strength

Share Our Strength employs an innovative three-pronged approach to ending childhood hunger.

1. INCREASING ACCESS to and participation in federal nutrition programs currently available to children In-need, including school breakfast, summer meals and afterschool meals/snacks.

2. EMPOWERING FAMILIES through Cooking Matters courses and grocery tours with skills to stretch their food budgets and prepare nutritious meals on a limited budget for over 20 years.

3. DRIVING AWARENESS OF CHILD HUNGER and No Kid Hungry at the national, state and local levels by engaging the public around this critical issue.

ENDING CHILDHOOD HUNGER



ACCESS

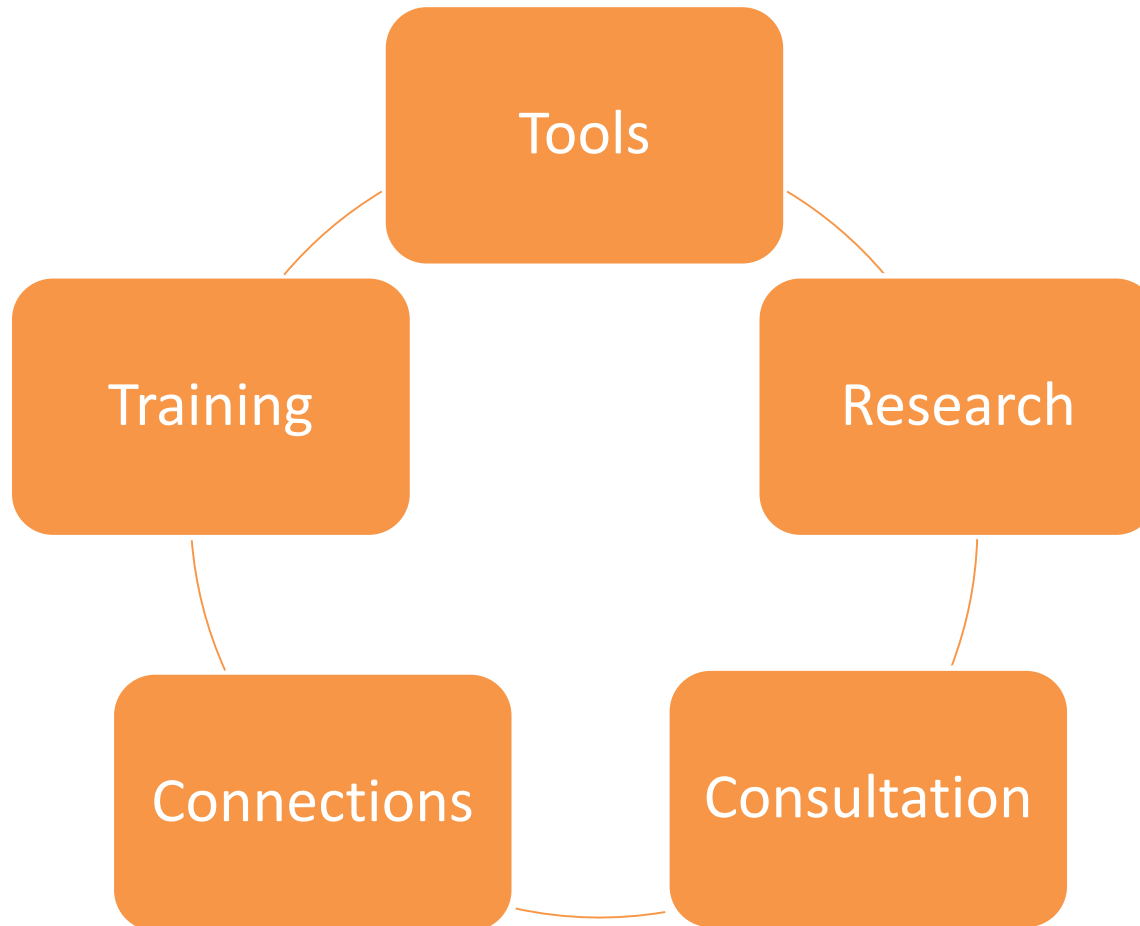


EDUCATION



AWARENESS

No Kid Hungry Center for Best Practices



**This webinar was made possible through the generous support
of the Arby's Foundation**



Agenda

- Overview of Hospitals Serving Summer Meals
- Hearing from Hospitals:
 - Medical University of South Carolina
 - Labette Health
- Next Steps
- Q&A

Speakers



Summer Gathercole
Managing Director
SHG Advisors

Debbie Petitpain, MS, RDN
Sodexo Wellness Dietitian
Medical University of South Carolina



Elaine Hudson RD,LD
Clinical Dietitian
Labette Health



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Overview

Summer Gathercole

Food insecurity contributes to the rising cost of healthcare.



Children are at increased risk for food insecurity, malnutrition and obesity during the summer, when school is not in session and the National School Breakfast and Lunch programs are suspended.

The purpose of USDA's Summer Food Service Program (SFSP) is to ensure that children continue to receive nutritious meals when school is not in session by providing access to nutritious meals at no cost to the children.

SFSP is severely underutilized, with only 15% of kids who qualify for free and reduced-price school meals, receiving meals during the summer.



We can leverage the changing healthcare landscape in order to make food insecurity a priority.

Under the Affordable Care Act, nonprofit hospitals must comply with the Community Benefit requirement, which is used to set hospital priorities.



An exhaustive search yielded about 10 hospitals and healthcare institutions across the U.S. that are involved with SFSP...because *they were asked*.



There are a number of different ways in which hospitals and healthcare institutions are involved with SFSP.

| Option | Location | Description |
|--------------|-----------------|--|
| Meal Choice | Charleston, SC | The Medical University of South Carolina and their food service provider, Sodexo, allow children to select the foods they'd like to eat from the hot line, resulting in lower food costs and labor cost. |
| Sack Lunches | Little Rock, AR | The food insecurity committee of Arkansas Children's Hospital was interested in developing a program to address hunger issues in their community, and chose to participate in SFSP, offering sack lunches to children. The hospital worked with USDA to provide flexibility around the congregate feeding requirement. |
| Summer Camps | Florissant, MO | Preferred Family Healthcare offers outpatient treatment and camps for its youth during the summer time. Because it is a closed site, the number of daily participants is consistent, which makes implementing the program more manageable. |

There are a number of different ways in which hospitals and healthcare institutions are involved with SFSP.

| Option | Location | Description |
|---------------------|---------------|--|
| Partial Off-Site | Parsons, KS | Labette Health prepares meals at the hospital, and then delivers them to at least five different meal sites across the community, such as schools, libraries, parks and recreation centers. |
| Full Off-Site | Carthage, IL | Memorial Hospital hired their recently-retired chef to procure the food and produce the meals during the summer season. The hospital serves as the sponsor, but all meals are prepped and distributed at a local school, which serves as the site. |
| Trans- portation | Hillsboro, IL | The Hillsboro Area Hospital transported children from community churches to the hospital for two summers, using a bus purchased with funds raised to cover the cost. |



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Medical University of South Carolina

Debbie Petitpain, MS, RDN

Changing what's possible through the creation of a
Hunger Free Hospital Zone









Kids Eat Free @ MUSC

Key Project Objectives:

- Financially viable
- Not disruptive
- Replicable

Sponsor: MUSC

- Site 1: UH Cafeteria
- Site 2: ART Cafeteria

Over-versus-Serve model



Kids Eat Free @ MUSC LUNCH menu



1) Head to the "FAVORITES" station

2) Choose from at least 3 different groups & no more than 5 items



3) Check out at the *Kids Eat Free* register

Kids must eat in the dining room



Kids Eat Free in the Main and ART cafeterias during summer vacation (June 8 – Aug 14, 2015)

Monday – Friday, Breakfast: 7-10 AM & Lunch 11 AM – 2 PM

Only certain meal combinations apply.

For more information, contact Debbie Petitpain at petitpa@musc.edu or 792-9644

sodexo





Kids Eat Free @ MUSC



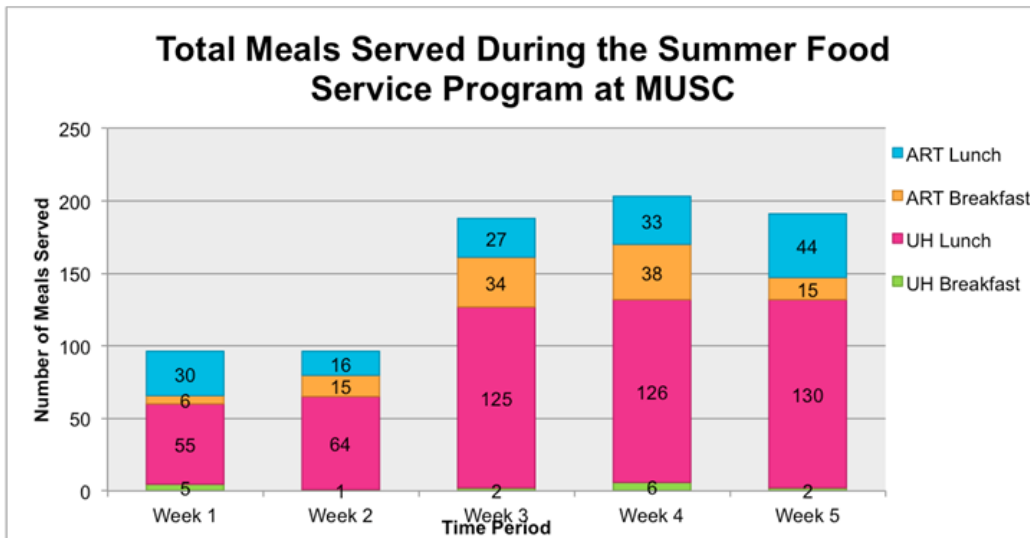
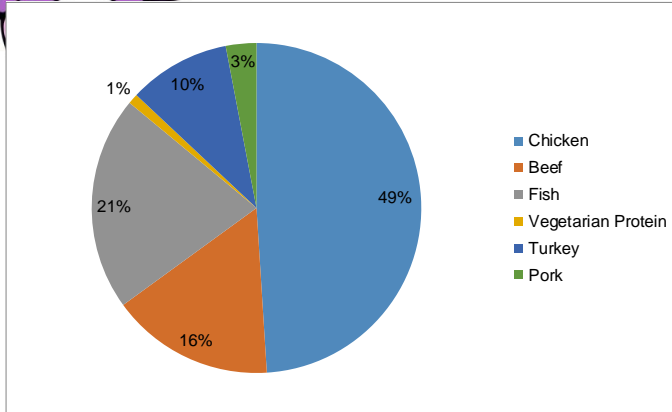


Kids Eat Free @ MUSC





Kids Eat Free @ MUSC



2,385 meals served

Debbie Petitpain, MS, RDN, (843) 792-9644, petitpa@musc.edu



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Labette Health

Elaine Hudson RD,LD

SFSP Outreach

Nationally Recognized
Joint Replacement Center
and unique rehabilitation facility.



Elaine Hudson RD,LD
Clinical Dietitian
Labette Health
Parsons
ehudson@lcmhc.com

Background



- ▶ Located in the heart of Southeast Kansas, Labette Health is a 99-bed hospital providing acute, intensive and inpatient rehabilitation services.
- ▶ Our mission statement: “We are Dedicated to Providing Exceptional Healthcare-Centered Around You”
- ▶ Our vision statement: “To enhance the overall health of our communities”
- ▶ Labette Health is situated at the southern edge of Parsons, a community of 11,500 residents.
- ▶ Serving a six-county area since 1961, Labette Health has earned recognition as a respected regional medical center renowned for its comprehensive health care services, skilled and caring employees, state-of-the-art medical technology, and dedicated and talented medical staff.

Background



- ▶ Our community has participated with SFSP for >20 years.
- ▶ 65% of the students in this area qualify for free & reduced nutrition benefits during the school year
- ▶ During the summer of 2012 the community was awarded a \$50,000 grant to expand SFSP services. Grant funds were from Kansas Health Foundations & National Parks & Recreation.
- ▶ Labette Health & other community partners were invited to participate during that summer with health programming, etc.
- ▶ Labette Health assumed the operation/oversight of the SFSP in 2014

Sponsor Demographics

Summer 2015

- ▶ Workers – 10 to 12 hours paid staff daily & volunteers
- ▶ Four (4) open sites and 1 enrolled site (all off campus)
- ▶ We operated for 10 weeks through the summer: Mon 6/01/15 –Thurs 8/06/15 = 49 days total

Average Daily Participation

- ▶ Breakfast
- ▶ Lunch: 100-300 per day
- ▶ Supper
- ▶ Snacks



Share Best Practice

- ▶ SFSP provides us with a community outreach program that actually works as a benefit for the community
- ▶ Facilities: Arvon Phillips Community Center, Forest Park, City of Parsons, USD 503, LCC, Labette Center Mental Health, Library, Housing Developments, Parks, Churches



Best Practice, continued

- ▶ Providing activities at the meal sites makes for a win-win situation: health education, physical activity, arts & crafts, gardening, movies, family fun days, swimming events, etc.
- ▶ Parsons Community Foundation has provided grant funds to assist with equipment purchases such as folding tables, coolers, warmers, and insulated pans
- ▶ Area school districts may provide SFSP meals at an enrolled site for a few weeks during their summer events

Health Education



Breakfast at the Garden



Best Practice, continued

- ▶ Food & Nutrition staff plan, purchase supplies and prepare meals on the Labette Health campus.
- ▶ Our high school, college students and volunteers provide the muscles for transporting and serving the meals
- ▶ Meals consist of an entrée, starch, vegetable, bread, fruit and milk.
- ▶ The children go through a line selecting their item/s as we participate in the offer vs serve option.



Best Practice, continued

- ▶ The SFSP provides us the opportunity to promote healthy behaviors and education in an enjoyable environment.
- ▶ Highlight is observing the children interacting with these young adults who have now become a friend & role model



Parsons, Kansas

Summer Food and Fun

June 5, 2014

Guthridge School



TAKE HOME MOMENT

from “Labette Health”

“SFSP can become an easy community benefit that health care institutions can fulfill because they have the infrastructure, partnerships and staff in place to make a real impact on the healthy quality of life of patients and visitors by improving their population’s health.”



Summer Gathercole, SHG Advisors
Strategic High-Impact Guidance for Social Change
shgadvisors.com
303.515.7073

Next Steps

Summer Gathercole

There are some easy “next steps” that you can implement to engage a hospital in your community.

- ✓ Identify and contact the state agency that administers SFSP.
- ✓ Locate the hospital or healthcare institution in your community.
- ✓ Engage the appropriate staff member (usually the Nutrition Director or Director of Community Affairs). Share the implementation guide with them. **ASK** if they would consider supporting SFSP and what additional information they would need to feel comfortable proceeding.
- ✓ Encourage them to start small and start early.

Participation in SFSP benefits everyone!

“Our employees experienced immediate feedback and gratification from the children receiving the meals, which made them feel really good about the program. Our employees volunteered and got really involved with the program. They were proud of the work they were doing to support kids in the community.”

– Dr. Shaun Kemmerly, Chief Medical Officer, Our Lady of the Lake Children’s Hospital, Baton Rouge, Louisiana





Questions?



Thank You!