

CleanMed 2008

Pittsburgh, PA • 20 May, 2008

Healthy Food in Healthcare Preconference Workshop Agenda

- 8:30 **Introduction and Welcome**
Jamie Harvie, P.E., Executive Director, Institute for a Sustainable Future
- Session 1
- 8:40 **The Impact of Industrialized Agriculture on Ecological Health**
Our industrial food system is misaligned with the U.S. dietary guidelines and is largely reliant on methods of production and distribution that negatively impact human and environmental health. In this overview, learn about some of these issue and the role healthcare professionals in supporting a healthy food system.
- **David Wallinga, M.D**, Director Food and Health, Institute for Agriculture and Trade Policy
- 9:40 **Agricultural - Justice and Fair Trade Practices**
What is the link between farming and socio-economic health? What is Fair Trade and what does it have to do with health. Learn how purchasing can help to support the health of farm workers and farm communities domestically and globally.
- **Meghan Hubbs**, Equal Exchange
- 10:10 **Break**
- Session 2
- 10:25 **Getting Started on Sustainability; A Menu of Options**
Menu of Options - Getting Started on Healthy Food: Overwhelmed by where to start? There are many options for hospitals interested in food work. Pick from the “menu”.
- Emma Sirois, MA, Program Director, Oregon Center for Environmental Health
- 11:00 **Food Safety and Sustainable Foods**
Sustainable foods are often perceived as less safe than conventional foods. Learn about state and national food safety practices as they relate to sustainable and conventional foods.
- **Ruth Blackburn, MPH, RD**, Michigan Healthy Food Coordinator, Ecology Center
- 11:30 **Ecolabels - Organic? Certified? Natural? What Does That Label Really Mean?**
Understand the differences among various third-party certification programs with this overview of certified foods; what they are, and what they are not. What does Fair Trade mean? Is Organic certification meaningful, and what is third party certification?
- **Dianne Moore**, Manager Healthy Food in Healthcare, Women’s Health and Environment Network
- 12:00 **Lunch**
- Session 3
- 1:00 **Engaging your Administration; Local Agriculture and Your Facility**
See how the Martinsburg Virginia VA Medical Center engaged administration to develop a strong relationship between their facility and a local farmer
- **Barbara Hartman, R.D.**, Director of Food Service , Martinsburg Virginia VA Medical Center

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- 1:25 **Children's Health; One Hospital's Perspective**
A Local Pledge signer shares their special focus on children's issues and food.
● **Nikki L. Tench, MBA, RD, LDN**, Director of Food & Nutrition Services Children's Hospital of Pittsburgh
- 1:50 **A Local and Sustainable Long Term Care Facility**
Bartels Retirement Community discusses their experience on integrating local sustainable foods in their food service.
● **Robin Gaines**, VP of Support Services/Assistant Administrator, Bartels Lutheran Retirement Community
- 2:15 **Break**
- 2:30 **Hospital CSA's and Farmers Markets: A Bounty of Goodness**
Onsite farmers markets have been gaining lots of attention. What are they, what are the benefits to healthcare and what is their link to health? Community Supported Agriculture drop off programs are now also getting adopted in healthcare facilities and will also be addressed. Learn the "how to" and hear from a facility that has made the change.
● **Lara Khouri, MBA, MPH**, Program Director of the Healthy Weight Initiative Children's Hospital of Philadelphia
- 2:55 **Got Milk that's rBGH-free?**
The use of rBGH (rBST) in dairy production is unnecessary and an indication of a food system out of balance. Learn the link between rBGH, health and how to purchase rBGH-free dairy products. The Thomas Jefferson University Hospital experience in rBGH-free fluid milk and organic yogurt.
● **Mary A. Grant**, Assistant Director for Production Services, Department of Nutrition & Dietetics
● **Shelley Chamberlain, RD, LDN**, Assistant Director, Dining and Catering Services, Nutrition and Dietetics Dept., Thomas Jefferson University Hospital
- 3:20 **Bio Based Food Service Ware**
What are key health considerations for a health care facility transitioning away from Styrofoam food service ware. Key issues and lessons gained from hospital pilots will be shared
● **Arielle Tozier de la Poterie**, Oregon Center for Environmental Health
- 3:50 **Food Policy and Contracting – Healthcare System Engagement**
Purchasing Tools: Learn an overview of the variety of "tools" to help your facility engage your food service contractor, distributor and GPO.
● **Marie Kulick, M.A.**, Senior Policy Analyst, Institute for Agriculture and Trade Policy
● Case Study - **Pat Burdullis, R.D.**, Administrator Supply Chain Management, Catholic Healthcare West
● Case Study - **Diane Imrie, R.D., MBA**, Director of Nutritional Services, Fletcher Allen Health Care
● Case Study - **Nancy Mulvihill**, Vice President, Corporate Communications, Covenant Health System
- 5:00 **Closing**
● **Jamie Harvie, P.E.** Executive Director, Institute for a Sustainable Future