

Effective January 1, 2016

Approved by

Allyson Brooks, Director, State Historic Preservation Officer

Purpose

Food and beverages served at the Department of Archaeology and Historic Preservation (DAHP) functions must meet the Healthy Nutrition Guidelines defined by the Department of Health

http://www.doh.wa.gov/CommunityandEnvironment/WorksiteWellness/HealthyNutritionGuidelines/MeetingsEvents/Guidelines

Policy

DAHP supports efforts to create a healthy workplace for employees and guests. In support of that goal, food and beverage served at meetings and events must include healthy choice options.

Food and beverages served must meet the Department of Health Nutrition Guidelines in accordance with Governor's Executive Order 13-06.

http://www.governor.wa.gov/sites/default/files/exe_order/eo_13-06.pdf

The Executive Assistant is responsible to coordinate any updates or recession of this policy with the Assistant Deputy Director. The Director has full authority to review and approve this policy and any associated procedure.

Procedures

During the course of planning a meeting or event hosted by DAHP and at which food and refreshments are provided by the Department using State funds, the staff shall coordinate with the Executive Assistant and the Director in the ordering and purchasing of foods and beverages to be served. Before purchase or order, the Executive Assistant, shall consult with the Healthy Nutrition Guidelines to make sure that the menu or order meets the Guidelines. Any questions about meeting the Guidelines shall be directed to the Department of Health and/or the Director before purchase or order. For foods and beverages purchased by DAHP, it is the agency's preference and priority that those products are grown/sourced in the following priority: 1) locally; 2) in the state of Washington; or 3) Pacific Northwest.