

School & Community Wellness Program (SCWP) Food Pantry Assessment:

Name/Address:

Date:

Name of SCWP staff who completed survey:

Names and titles of those who helped to complete this assessment:

This tool will help to identify areas where we can partner together to make improvements around health and wellness at your food pantry. With the results, we can promote the great work that is already happening, and also find new ways to improve.

1. Does your food pantry have a person who leads or coordinates nutrition/wellness efforts?
2. What are your nutrition/wellness goals for your food pantry to meet clients' needs?
3. Which goals are you prioritizing?
4. What methods do you have in place to train staff and volunteers in nutrition education?

Below is a list of best practices for your food pantry's wellness policies, systems, and environment. For each question, check the box indicating the response that best represents what is true at your food pantry.

Nutrition	Question Response
<i>Taste-Testing/Recipes</i>	
1. Does your food pantry provide taste tests of items or recipes to encourage consumption of fruits, vegetables, whole grains, and other nutrient dense foods?	☐ Yes ☐ No ☐ No, but we are interested
2. Do you use MyPlate visuals and resources to encourage fruit, vegetable, and whole grain consumption?	☐ Yes ☐ No ☐ No, but we are interested
3. Are recipes regularly provided to customers in hard copy or electronic form to encourage consumption of fruits, vegetables, whole grains, and other nutrient dense foods? <i>(Are these recipes MyPlate compliant and appropriate with the Dietary Guidelines for Americans?)</i>	☐ Yes ☐ No ☐ No, but we are interested
4. When recipes are provided, does your pantry make sure recipes are straightforward and can be prepared with limited equipment?	☐ Yes ☐ No ☐ No, but we are interested
5. Does your food pantry work to provide culturally relevant recipes to the clients it serves?	☐ Yes ☐ No ☐ No, but we are interested

6. If clients are unfamiliar with types of foods or how to use them, do you have recipes or provide guidance on how to use the foods to encourage consumption?	☐ Yes ☐ No ☐ No, but we are interested
7. Do you distribute pre-packaged meal kits to clients to re-enforce taste tests (if applicable) and to encourage the use of fruits, vegetables, whole grains, and other nutrient dense foods?	☐ Yes ☐ No ☐ No, but we are interested
Nutrition Education	
8. Do you provide nutrition education to your clients via classes?	☐ Yes ☐ No ☐ No, but we are interested
9. Do you provide nutrition education to your clients via educational materials (<i>posters, recipe/nutrition-ed cards, or MyPlate visuals/nutrition-ed materials?</i>)	☐ Yes ☐ No ☐ No, but we are interested
10. Do you provide materials on food safety, including food storage, and food resource management?	☐ Yes ☐ No ☐ No, but we are interested
11. Are nutrient dense foods labeled or designated in a way to encourage consumption and educate on the nutritional benefits of the foods?	☐ Yes ☐ No ☐ No, but we are interested
Layout/Marketing	
12. Are nutrient dense foods highlighted and placed in a prominent location to encourage their selection and consumption?	☐ Yes ☐ No ☐ No, but we are interested
13. Do you market your nutrient dense foods with visuals, social media, or another medium to encourage their selection and consumption? (<i>MyPlate visuals and resources can be utilized for all of these</i>)	☐ Yes ☐ No ☐ No, but we are interested
Garden	
14. Does your food pantry maintain a garden?	☐ Yes, fully maintained ☐ Yes, partially maintained ☐ Yes, not maintained ☐ No garden → Skip to question 14
14a. Are produce items from your garden shared with your clients who visit the food pantry?	☐ Yes ☐ No ☐ No, but we are interested

14b. Do clients have the opportunity to interact with the pantry garden? ^(sl) <i>(Interaction means clients participate in gardening activities such as planting, watering, or harvesting)</i>	☐ Yes ☐ No ☐ No, but we are interested
14c. Do you have MyPlate visuals around your gardens or plants to reinforce that half of your plate should be fruits and vegetables?	☐ Yes ☐ No ☐ No, but we are interested
Policies and Systems	
15. Do you have a policy or systems that encourages the procurement of nutrient dense items for your food pantry?	☐ Yes ☐ No ☐ No, but we are interested
16. Do you have a policy or systems in place to ensure staff and volunteers receive basic nutrition education? <i>(MyPlate resources can be used here)</i>	☐ Yes ☐ No ☐ No, but we are interested

PSE Wellness Change Follow-Up– Extent Implemented & Sustainability-
(Assessing state of PSE changes from past years)
(Include all changes SCWP helped with and documented in past years.)

Food Pantry Name:

Date:

Food Pantry Health Champion and Title:

PSE Change Sustained	Extent being Implemented (fully, partially, not at all)	Comments:
		How is the PSE being implemented:
		Sustainability Plan:
		How is the PSE being implemented:
		Sustainability Plan:
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		Sustainability Plan:
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		Sustainability Plan:

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