PROVINCIAL EVALUATION OF THE EAT SMART! HEALTHY WORKPLACE PROGRAM USING CAFETERIA PURCHASING RECORDS

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For Mom and Dad

ABSTRACT

Workplace nutrition programs are designed to reduce obesity and chronic disease through dietary change. The Eat Smart! program increases healthier food offerings and provides educational messaging. It was evaluated by measuring change in cafeteria food purchasing in 4 intervention (Eat Smart! program implemented) and 7 control sites. All purchasing records from each worksite were collected at baseline and after the intervention. The changes were measured as absolute amounts of foods purchased and ratios of desirable to undesirable food choices. There were no significant differences in the purchasing of low fat products which reflected a failure to follow program guidelines nor changes that implied more frequent choice of healthy foods selected by the cafeteria patron after the implementation of Eat Smart!. Increased monitoring of Eat Smart! is needed to ensure compliance to program criteria and enhanced environmental changes are needed to impact consumer food intake at lunch.

RÉSUMÉ

Les programmes de nutrition au travail ont pour objet de réduire l'obésité et les maladies chroniques en modifiant les habitudes alimentaires. Le programme À votre santé! permet d'offrir des mets plus sains et de transmettre un message éducatif. Il fut évalué en mesurant le changement dans les habitudes d'achat à la cafétéria de 4 lieux d'intervention (où le programme À votre santé! a été mis en œuvre) et 7 lieux de contrôle. Tous les registres des achats de chaque lieu de travail ont été recueillis à titre de référence et après l'intervention. Les changements étaient mesurés selon les quantités absolues de nourriture achetée et les ratios entre les choix alimentaires judicieux et non désirables. Aucune différence ne fut constatée quant aux achats d'aliments à faible teneur en matières grasses, ce qui démontra le non-respect des lignes directrices du programme À votre santé!, et les clients de la cafétéria ne choisissaient pas plus d'aliments sains suite à la mise en œuvre du programme À votre santé! Il faut donc superviser davantage le programme À votre santé! pour que ses critères soient respectées, et des changements environnementaux sont nécessaires pour influencer le choix alimentaire des clients le midi.

Table of Contents

LIST OF TABLES

LIST OF APPENDICES

LIST OF ABBREVIATIONS

CIHR	Canadian Institute of Health Research
DC	Dietitians of Canada
EAB	Employee Advisory Board
NRC	Nutrition Resource Centre
OPHA	Ontario Public Health Association
POP	Point of purchase
RD	Registered Dietitian
CNF	Canadian Nutrient File
BMI	Body Mass Index

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CONTRIBUTION OF AUTHORS

A manuscript entitled "**Provincial Evaluation of the Eat Smart! Healthy Workplace Program Using Cafeteria Purchasing Records**" has been prepared and is included as part of this thesis. Contributions of the author to this manuscript follow.

As first author, I was responsible for collecting and analyzing the data, preparing the tables and writing the manuscript. I organized the data collection from September 2008-January 2010. In addition I was in charge of supervising the research assistants hired to prepare the spreadsheets for analysis and double checking their work. I conducted the analyses and put the information in appropriate tables under the guidance of Dr Gray Donald.

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1.0 INTRODUCTION

The Eat Smart! Healthy Workplace Program is an environmental nutrition intervention that aims to reduce the risk of chronic disease. This is achieved by increasing the availability of healthier food choices based on Canada's Food Guide. The program was developed in 2001, and is coordinated provincially by the Nutrition Resource Centre, part of the Ontario Public Health Association. It is funded provincially by the Ministry of Health Promotion and locally by health units involved in implementing the program. As this program has been ongoing for some time an evaluation of the effectiveness of the program in achieving behaviour change was critical.

To date the only evaluation of the Eat Smart! program focused on process measures, awareness and self reported behaviour change. Each year a variety of process measures are evaluated in the Annual Summary Report. The report assesses how many new sites were awarded, if and why sites no longer participated and what types of promotional activities are used by each health unit. The Eat Smart! workplace program was evaluated in a hospital setting. Questionnaires were sent to all staff and assessed frequency of visits and purchases, awareness of and attitudes about the program and self reported short term eating behavior change.[1] Results showed that 86% of staff were aware of the program through notices on the tables and more than half reported that they did not read the promotional materials.[1] The most frequently reported change in eating habits was eating more whole grain products. A full evaluation looking at outcome measures was needed to assess the program's success.

This evaluation is critical due to the cost and time involved in implementing the program. There are currently 24 health units with the equivalent of 5.5 full time positions devoted to implementing the program in 189 workplaces. Based on the 2008 Annual Summary Report the program cost approximately $430,000.[2] To evaluate outcomes the specific research question was "Does Eat Smart! Increase the amount of health food and decrease the amount of unhealthy food purchased by cafeteria operators?" To answer this question purchasing records were collected from 16 workplaces, eight of which implemented the program and 8 control sites, pre and post intervention. Purchasing records were used as a proxy for individual consumption as we assumed that there was very little wastage of food by cafeteria operators. We found that the program did not change cafeteria purchasing behavior and nutrition standards were not consistently implemented.

2.0 LITERATURE REVIEW

The prevalence of obesity among Canadian adults has increased dramatically from 14% in 1978-1979 to 23% in 2004 and is strongly associated with major chronic diseases including cardiovascular disease, hypertension, type 2 diabetes and some types of cancer.[3-15] The implications of this trend include rising rates of premature death and increased burden on the health care system.[4] Researchers estimate that more than 57,000 deaths were attributed to obesity from 1985 to 2000.[16] Obesity-related chronic diseases cost Canada's health care system nearly $4.3 billion in 2001, including direct and indirect costs.[17]

The type and quantity of foods people consume impact their health by contributing to the risks of obesity and chronic disease.[18] A recent global review of the literature linked the consumption of a primarily plant based diet containing adequate fruits and vegetables with cancer prevention.[14] A low fat diet that limits saturated and *trans* fats is protective against heart disease and a diet rich in fibre may help prevent the development of type 2 diabetes. [10,13] A diet low in sodium is associated with a reduced risk of developing high blood pressure, a risk factor for heart disease and stroke.[19]

The Canadian Community Health Survey—Cycle 2.2 reported that only half of Canadian adults consume the number of servings of vegetables and fruit intake recommended by Canada's Food Guide.[20,21] Snacks, that is food and drink consumed between meals, accounted for more calories than breakfast and approximately the same number of calories as lunch among Canadian adults.[21] Health Canada reported that the energy intakes of five in ten women and seven in ten men exceed their needs.[22] In addition, Canadians consume more than double the recommended amount of sodium.[19]

The reasons for food selection are very complex and can range from individual preferences to broader social, cultural, economic and environmental determinants.[23] On the individual level, food selection is dependent on convenience, availability, feelings, preferences, habits, taste, knowledge about healthy eating and other influences.[23] A study which surveyed working Americans found that the most important factors in lunch food choice were convenience, taste, cost and health.[24] In addition to the social, cultural, institutional, and economic environments in which they live, where people work can affect eating behaviour.[25] To promote healthy eating in the workplace, healthy choices should be just as accessible, or more so, than less

healthy foods. Healthy food choices should also be available (convenient), acceptable (tasty) and affordable. Combined with more traditional interventions environment and policy initiatives that address availability and accessibility of healthy food make it easier for the individual to make healthier choices.[26]

Since Canadians are eating away from home with increasing frequency, the impact of environmental factors on food selection is extremely important.[27] The average household spends 30.3 % of its food dollar on restaurants and fast food and the average person eats out 4.7 times per week.[23,28] People who eat away from home more often, are more likely to have a higher BMI than those who do not, therefore contributing to the obesity epidemic. [9] The relationship between increased frequency of eating out and higher BMI points to the likelihood that meals and snacks eaten away from home are higher in total energy content than those eaten at home.[29] This finding may reflect reported trends toward provision of excessively large portion sizes and/or higher fat food products by many food service outlets.[30,31] Interventions that focus on both individual and environmental influences of food selection are needed to address the relationship between increased frequency of eating out and increased obesity risk.

2.1 Workplace

A review of the data suggests that setting is a key factor in the success of an intervention.[26,32] Workplaces are ideal settings to conduct interventions to impact a large number of adults due to the concentration of people, the presence of existing communication channels and the amount of time adults spend at work,.[33] A healthy workplace is essential for the development of a healthy workforce and may limit absenteeism, disease, direct and indirect health expenditures and promote the overall success of the organization.[34] The majority of adults spend at least one third of their time at work and typically consume at least one meal and up to two snacks during this period.[34] Therefore, workplace food choices can make up a significant portion of foods eaten away from home.

An integral part of a healthy workplace is a cafeteria that offers healthy food.[23] Strategies that improve the quality of workplace food choices may support improved workforce health. Among Duke University employees, absenteeism and health claims were substantially higher in heavier employees.[35]

With the current emphasis on healthy weights and obesity, public health professionals are taking action in the workplace to change the dietary behaviour of Canadian adults. The World Health Organization and World Economic Forum are collaborating in an effort to make workplace wellness a global priority.[36] The Ontario Public Health Standards require public health units to reduce the burden of preventable chronic diseases by increasing the capacity of workplaces and food premises to develop and implement policies and programs that create supportive environments for healthy eating.[37] However, even with this emphasis, the Ontario government only allocated 2.6% of Ontario's health budget to health promotion and disease prevention.[38]

Due to the cost of treatment, prevention of chronic disease and obesity through a population health approach is extremely important to reduce health care costs. The population health approach addresses a range of health determinants through comprehensive strategies designed to create change at the population level.[39] By comparison, individual nutrition behaviour change interventions are expensive and labour intensive and impact a smaller number of people.[26] There is a need to find effective population health approaches that will impact a large proportion of the adult population to reduce the cost and incidence of chronic disease and obesity. Therefore, interventions that improve workplace eating environments are needed and their impact on health outcomes should be evaluated.

2.2 Environmental Nutrition Interventions

Environmental nutrition programs are interventions to improve the eating environment. Seymour et al defines them as, "programs that affect availability, access, incentives or information about foods at the point of purchase."[26] These programs are thought to be particularly effective in 'limited access' sites such as workplaces.[26]

Point of purchase (POP) nutrition programs are one type of environmental nutrition program that impacts the environment where food is purchased by increasing availability of healthy foods and influencing decisions made at POP through signage or other promotional material.[23] These programs simplify nutrition information by pointing out healthy choices to help consumers make an informed choice.[23] A study of six high schools in Pennsylvania found that students chose more healthy foods when there was nutrition information posted compared to when no nutrition information was posted.[40]

Several major food service companies have developed POP programs such as, Sodexo's *Your Health Your Way* and Compass Canada's *Balanced Choices* program.[41,42] Both programs have a set of nutrition guidelines and if a food meets those guidelines it is identified with a sticker in the cafeteria. Despite their growing popularity, little is known about the impact and effectiveness of POP nutrition programs in bringing about behaviour change. A review of POP nutrition programs conducted by Dietitians of Canada (DC) revealed that no rigorous evaluations of these programs have been undertaken.[23]

Many of the reviewed evaluations focused on changes in consumers' awareness of the POP program as the most common outcome measure.[23] For example, 20 POP programs related to food packaging in grocery stores were identified such as: the Australian Pick the Tick, Swedish Green Keyhole and Finnish Heart Symbol. [23,43] The Australian Pick the Tick program determined that while 97% of people surveyed were aware of the program about half said that it influenced their purchasing habits.[44] Similar results were found for the Swedish and Finnish programs. These programs all identified healthier options in grocery stores.

Two Canadian environmental nutrition programs are the Eat Smart! program and the Heart and Stroke Foundation of Canada's Health Check program.[2,45] The Eat Smart! program aims to improve dietary intake through offering healthier foods and through POP messaging within the cafeteria. The Eat Smart! program was evaluated in a hospital setting and revealed that 86% of staff were aware of the program through notices on the tables although more than half reported that they did not read the promotional materials.[1] The Health Check program consists of a set of guidelines that if products meet these guidelines they are identified with a logo. The Health Check program was also evaluated and a strong association was reported between the higher levels of awareness of the Health Check logo and its use.[46] Whether awareness translates into behaviour change needs to be further examined.

2.3 Workplace Nutrition Intervention Literature

Workplace nutrition interventions are a broad category of interventions designed to impact the dietary choices of employees.[26,47] There are a limited number of evaluations in this area and they have shown mixed, often modest, results. To determine which interventions were most effective in improving employees dietary habits the author identified the following issues from

the literature on health promotion interventions in the workplace. The issues were: 1) need for standardized environmental changes in the cafeteria; 2) importance of price and labeling and 3) feasibility of environmental nutrition interventions at the population level. Each of these issues will be discussed under the headings below.

2.3.1 Inclusion of Standardized Environmental Changes in the Cafeteria

From the reviewed literature it was hypothesized that for effective programs to change eating habits there should be an environmental component, the environmental intervention should be standardized and these interventions should be evaluated.

Need for Environmental Changes

Changes to the eating environment to ensure availability of healthy foods in cafeterias and vending machines, are required in workplace nutrition interventions to improve dietary behavior. In the Danish 6 a day study, the intervention included training the cafeteria staff to make changes to foods served by the cafeteria to increase the amount of vegetables and fruit served each day.[48] There was no corresponding POP labeling or educational strategies targeted at the individual consumer to encourage them to change their behaviour. Cafeteria staff were provided with training that focused on how to attractively cut vegetables and fruit to create appetizing buffets. They were advised to add extra vegetables and fruit to soups, stews, stir-fries and other entrees. Through training the cafeteria staff to add more vegetables and fruits to each entrée the healthy choice became the easy choice and did not require the individual consumer to make the healthy choice. The amount of vegetables and fruit used in each dish increased significantly.[48] In contrast, the Next Step Trial, which targeted 28 worksites in the US, included only informational strategies, such as educational sessions, mailed material and personalized dietary feedback.[49] There were significant but modest effects on decreased consumption of dietary fat and increase in consumption of fibre, vegetables and fruit as measured by self report. This approach places the onus on the individual to change their behavior.

Interventions that rely too heavily on the individual to change behavior may have limited success. The Healthy Employee Lifestyle Program was implemented in one workplace, a state health department, to encourage wellness among its employees.[50] The participants were encouraged to eat healthy foods, report their health behaviours on an online program and

accumulate points for positive dietary behaviours. There were no environmental changes to the cafeteria or foods available on site. Researchers found that all dietary outcome measures did not differ significantly from baseline. Without environmental changes to support availability of healthy foods, awareness and knowledge about healthy eating, interventions that rely too heavily on the individual consumer to seek out healthier foods to change their behaviour may have limited success.

Environmental Changes Should be Standardized

Of the studies that included changes to the cafeteria not all were part of a standardized program, so for research purposes, it was difficult to glean what was most effective as each site did things differently. For example, in the study conducted by Biener et al, food service personnel were encouraged to assess their cafeteria, identify opportunities to change their food offerings and then implement those changes.[51] Key informants in the intervention sites were twice as likely to report that some improvement had taken place in the cafeteria and vending machines, such as addition of lower fat or higher fibre foods or nutrition labeling. While these results are positive it is difficult to determine what types of changes were made to reproduce these results. The Working Healthy Project also did not include a standardized program that each worksite received, rather each worksite received a tailored intervention based specifically on their needs.[52] Examples of activities were development of a catering, cafeteria and vending policy that labeled healthy foods for fat and fibre content, cook-offs and posters posted at the worksite. At final assessment there was a marginal increase in vegetable and fruit consumption and a significant increase in fibre intake. While tailoring the intervention to the workplace has been shown to be effective, for program development and improvement purposes this is not helpful to determine what works. Within each of these studies, standardized changes to the cafeteria were not required so it is not possible to generalize and reproduce results and tease out impact of environmental interventions alone.

Without a standardized program the potential for error is introduced if those responsible for implementing the changes are not trained or knowledgeable. In the Take Heart study, workplaces were encouraged to review and change food offerings in the cafeteria and vending machines.[53] The outcome measure was key informant interviews that did not assess the exact changes. Since these changes were not standardized nor documented there is a risk that the food

service personnel believe they are making positive changes when in fact they have not because they did not have the appropriate training. A standardized program takes the guess work out of what needs to be done to improve offerings in cafeterias or vending machines and ensures reproducibility.

In contrast, the Heart Beat Award program was standardized with specific nutrition criteria that each workplace was required to implement.[54] Each cafeteria was required to offer at least one third of the options on their menu as healthier options. Of the 20 measures assessed there were significant changes made on four of these measures. The fact the program was standardized strengthens the findings as each site was required to make the same changes. If this program was to be reproduced and improved the researcher would know exactly what had occurred in earlier evaluations and could attempt improvements to influence behavior change. Therefore interventions that include standardized changes are required and need to be evaluated.

Environmental Changes Should be Evaluated

Few outcome evaluations have been conducted on environmental nutrition programs in workplace settings. There are evaluations of larger more comprehensive workplace interventions that included environmental changes but the changes to the cafeteria were not evaluated separately.[51,53,55] This makes it difficult to attribute any positive outcomes to any one intervention activity, such as changes to the cafeteria. If we only know that the "whole thing" works then to reproduce results the program would need to be implemented fully and not just in parts. This is why it is important to determine if some portions will work well in order to be sustainable. For example, a criticism of the Diabetes Prevention Program, an intensive lifestyle modification study, is that the intervention was too comprehensive and not realistic for long term implementation.[56] The lifestyle modification intervention included 16 sessions that covered diet, exercise, and behaviour change strategies. The sessions were taught by case managers on an individual basis during the first 24 weeks after enrolment, they were flexible, culturally sensitive, and individualized. Monthly group and individual sessions were utilized to reinforce any changes made.[56] If this protocol is not implemented fully the resulting program may have little impact.

The Working Well Trial in the US included 114 worksites representing manufacturing, communication, public service and utilities workplaces.[51] This intervention was a large

intervention that included many components including environmental changes but each component was not evaluated separately. The intervention defined core interventions to impact individual and environmental change. Each workplace had an employee advisory board and the assistance of an interventionist, they were required to select from a wide variety of activities that included cafeteria changes.[51] All worksites did not have a cafeteria, so the intervention to differed for each workplace. Where food was available attempts were made to make healthy choices more accessible. Significant effects were found on employee perception of the nutrition environment, access to healthy food, nutritional information at work and social norms regarding dietary choice.[51] To fully understand the impact of environmental changes each component should be evaluated individually, this would allow researchers to build on each study and draw conclusions on which types of activities are the most effective or if it is truly the combination of activities that creates changes.

Use of Objective Measures to Evaluate

Many interventions used some form of self reported measure to assess success of their respective programs. [52,53,55,57-60] These were food frequency questionnaires, questionnaires, surveys and key informant interviews. However some studies used more objective measures to track change such as, sales data, weights of food and observations. [61-67]

Self reported measures introduce the potential for social desirability bias.[68] People often underreport or exaggerate healthy behaviours. Many studies used food frequency questionnaires to assess if dietary change had been made as a result of their intervention.[52,53,55,58,59] For example, in the Health Works for Women Program the dietary measure used was an 18 item food frequency questionnaire that assessed fat and fruit and vegetable consumption over a whole day of intake.[58] Participants significantly increased their fruit and vegetable consumption by 0.7 servings per day but also increased their total fat intake. The Treatwell 5 a day study also used self reported measures.[55] Intake was measured with a 7 item screener and food frequency questionnaire. The only significant finding was with the worksite plus family intervention that included an at home component the number of servings of fruit and vegetables increased by 0.5 servings. The dietary outcomes in the Working Healthy Project were number of servings of fruits and vegetables, grams of fibre per 1000 kcal and percent calories from fat as measured by a food frequency questionnaire.[52] At final assessment there was only a marginal increase in

fruits and vegetables consumed and there was a significant increase in fibre from 8.3 g per 1000 calories to 9.2 g per 1000 calories. Take Heart 2 by Glasgow et al used the self administered block food frequency questionnaire to assess changes in dietary fat intake.[59] Although the survey showed a significant reduction in reported dietary fat intake, mean cholesterol levels increased significantly across worksites. Despite some of the positive results, the potential for error due to underreporting or social desirability bias exists.

Other studies relied on surveys and key informant interviews to assess change or acceptability of changes. In the study by Biener et al, a survey and key informant interviews were used to assess the nutrition environment and employees' perceptions of access to healthy foods and information on healthy eating.[51] The cafeteria managers, catering managers and vending machine operators were asked about their efforts to offer more low fat and high fibre food. Although there was found to be some significant changes in the nutrition environment at the intervention sites a major limitation with this study is the reliance on self reported measures.

In contrast several studies used more objective measures of change such as sales data, weights of food and observation of trays. Several studies used sales data to quantify the change to eating habits.[61-67]. The study by Perlmutter et al implemented an intervention in one workplace which consisted of modifying the fat and sodium content of seven hot entrees to below 30% fat and less than 1000 mg of sodium.[62] Sales data were collected for the duration of the study period and compared for the different phases of the study. Once the modifications had been made the entrees were marketed and labeled at point of purchase. There were no statistically significant changes in sales.[62] However, a strength of this analysis was the use of sales data as an objective measure to assess the intervention. The study by Jeffrey et al, where fruit and salad were made more available, was assessed through cash register receipts that were collected to quantify daily sales of fruit and salad.[63] Fruit and salad sales increased three fold during the intervention but returned to pre study levels once the intervention was no longer in place. In a study by Kimathi et al sales data was merely used to calculate gross profit from having a healthy options station.[61] Actual use and acceptability of the station was assessed by survey. The comparison food station was found to be more profitable than the healthy station and the survey found that those who had reported purchasing from the healthy station were satisfied with it. From these methods it was not possible to determine if more people were buying healthy foods

compared to before the healthy station was implemented. It also points out what is widely believed, that is “unhealthy food” is more profitable.[61] But there are major limitations in the use of sales data or cash register receipts due to the potential for error by the cashiers ringing the purchases in, for example, they may input a similar food item that has the same price.

The Danish 6 a day Worksite Canteen Model Study was unique in that it collected the weights of vegetables sold pre and post intervention to assess if more fruits and vegetables were being used.[48] There were significant increases in the weight of vegetables and fruit used after the intervention and follow up measurements showed that these changes were maintained with an average increase of one serving per customer. This did not show individual differences per customer but showed a global increase in vegetables and fruit served by the canteen. However, there was no control group and it appears that differing weights of vegetables and fruit due to seasonality was not accounted for in the analysis. Although, assessing the success of the intervention through weights of vegetables and fruits was innovative, the methods could have been improved upon.

None used actual purchasing data in the workplace cafeteria setting. The purchasing records are a measure of what the cafeteria actually purchases. Purchasing records provide a global estimate of the use of key types of foods and can track the trend of using more fruits and vegetables and grain products across all food items, not just the ones labeled healthy. The use of objective measures over subjective measures is a better way to assess workplace nutrition programs.

2.3.2 Importance of Price and Labeling

In addition several components of effective programs that should be incorporated with environmental changes were labeling and pricing strategies. A study in Dutch workplace cafeterias included labeling of healthy foods in the program which aimed to reduce fat intake and increase fruit and vegetable consumption.[69] There were three interventions, an educational program, food supply program and labeling program. The educational program included posters, brochures and tables tents. The food supply program increased the availability of low fat foods, fruits and vegetables. The labeling program labeled healthy foods but did not increase their availability. No significant differences were found between programs with respect to fat, fruit and vegetable consumption. However, the labeling program decreased total fat intake among

respondents who believed they consumed a high-fat diet.[69] Therefore labeling healthy foods may help people trying to eat healthier identify healthy choices.

Another type of intervention to encourage behavior change is decreasing the price of low fat foods, vegetables and fruit. Two studies by French et al used this strategy. The first study examined price reductions and POP promotions on sales of lower fat vending machine snacks.[65] It included 12 workplaces and 12 schools, where all the vending machines were stocked with 17% of choices that were low fat products. The prices of the lower fat snacks were reduced relative to the higher fat snacks by 10, 25 or 50 percent. Price reduction was associated with a significant increase in percentage of lower fat snack sales. Prices of lower fat snacks were reduced by 10, 25 or 50 percent, sales increased by 9, 39 and 93 percent respectively. The greatest benefit was seen from the 50% reduction in price, indicating that the lower the price the greater the increase in purchases.[65] This shows the sensitivity to price and the caution that healthier choices should not be more expensive choices.

The second study examined the effects of price reduction on purchases of fresh fruit and vegetables [64]. The study was conducted in two high school cafeterias. The price of fresh fruit and baby carrots were reduced by 50%. Sales of fresh fruit increased four-fold, that is from 14 items per week to 63 items. Sales of baby carrots increased two-fold, that is from 37 packets per week to 77 packets. Sales for both snacks decreased to baseline levels when original prices were reinstated.[64]

In a study by Jeffrey et al. fruit and salad were made more available in the cafeteria, the number of fruit choices was doubled and salad ingredients were increased.[63] The prices of fruit and salad were also reduced by 50%. In the intervention sites the sales of fruit and salad increased by 300%. But when the conditions returned to normal there was no longer a significant increase in the amount of fruit or salad purchased.[63] The results of these studies provide excellent evidence that food sales in workplaces are sensitive to price. For price reductions to effect behavior change they should be significant and maintained.

2.3.3 Feasibility at the Population Level

Feasibility at the population level includes paying attention to the scope of the intervention, who is responsible for implementing and maintaining the program, and controlling costs associated with implementation.

Some of the reviewed interventions were broad in scope and focused on multiple risk factors (e.g., such as nutrition, physical activity and smoking) while others were narrower in scope and concentrated on changing dietary behavior related to just one food group or even just one nutrient. The Take Heart study and the Working Healthy Project each targeted multiple risk factors and showed little change in healthy eating behaviour.[52,53,59] The Take Heart Study was an intervention that focused on reducing the risk of heart disease and targeted nutrition and smoking related behaviours in 26 worksites in Oregon.[53] There was a variety of activities that each workplace could select to make up their own tailored intervention. The results indicated that the intervention did not improve health outcomes in treatment groups versus the control group.[53] The Working Healthy Project was a workplace health promotion program that targeted physical activity, nutrition and smoking in 26 manufacturing worksites located in Rhode Island and Massachusetts.[52] The post intervention results showed only a marginal increase in fruit and vegetable consumption, with no change to the percentage of calories from fat. A possible reason for these results is that the intervention design was not strong enough for either risk factor and there could have been a larger effect size if one risk factor had been the primary focus of the intervention.

In contrast, some studies focused on improving only one risk factor such as nutrition. The Heart Beat Award workplace intervention in England was designed to improve dietary behaviour through making changes to the cafeteria food offerings and by providing information, reminders and reinforcement at the point of purchase.[70] The intervention had a significant positive change in four of the 20 measures assessed. The significant changes were an increase in consumption of fruit, reduction in consumption of fried foods and sweet puddings and change to lower fat milks. Focusing all intervention activities to improve one risk factor may have the potential for greater impact.

Some studies further narrowed the focus to just one food group or a single nutrient, but this may have important limitations. The interventionist may miss other potentially important changes

towards healthy eating, such as an increase in whole grain consumption or less fat, in addition to changes related to the nutrient or food group in question. They may also miss negative compensatory actions unless robust measures are used to capture a broad spectrum of changes. The Treatwell 5-a-day study included 22 worksites in the US and aimed to increase fruit and vegetable consumption among workplace employees in a targeted nutrition intervention.[55] The intervention consisted of individual behaviour change strategies and environmental changes. Each workplace was encouraged to provide more fruit and vegetable options in vending machines, at meetings and in break rooms. There was also labeling at point of purchase of fruits and vegetables and posters, videos and brochures available for staff where they eat. The intervention group increased their fruit and vegetable consumption significantly. However they did not evaluate whether there were any changes in intake of other foods as a result of the increase consumption of vegetables and fruit.[55] Therefore programs that target one risk factor instead of one food group or only one nutrient but have sufficiently robust measures to evaluate both the intended effect and be careful to examine unintended effects to capture the changes to eating habits happened are needed.

Another important consideration in the long term feasibility of population health programs relates to who implements the program. Many of the interventions in the workplace were designed and developed for research purposes and are implemented by researchers or other health professionals. While interventions that include a component to build capacity at the workplace level have a better chance of being sustained once the research is over. For example, one strategy is to develop an employee advisory board (EAB). In the Take Heart Trial there was no change in the intervention and control groups in its first round, but in the second round there was more attention paid to the EAB and getting support from the ground level and Take Heart 2 had more positive results. This increased staff support in the early phases of the study was essential and made the intervention more successful. The Working Healthy Project also included the development of an EAB as part of the intervention. The intervention reported a modest increase in vegetable and fruit consumption and a significant increase in fibre consumption of employees as described previously.[52]

Another strategy to build capacity in the workplace is to train employees to be peer leaders. This was done in the Health Works for Women study.[58] The intervention consisted of computer

tailored health messages sent to each participant on two occasions and a peer leader program at the workplace. The tailored messages were created based on an initial survey completed by the participants. The peer leaders were trained female volunteers who also worked at the worksites who helped participants adopt healthy behaviours and promoted workplace activities and environmental changes conducive to making these changes. The intervention group increased fruit and vegetable consumption by 0.7 daily servings compared to no change in the control group.[58]

Another factor in feasibility and sustainability of programs is the cost involved in their implementation, monitoring and maintenance. It is important to control costs through limiting the amount of professional services required to implement the program, such as dietitians to teach education sessions and provide individualized feedback. Programs requiring the services of health professionals are costly and the effectiveness of these programs in term of savings on absenteeism and health care costs have only been established in some settings. Making some environmental changes and posting POP messages to improve the availability and identification of healthy foods may be more cost effective.[35] This is because once the changes are made, and assuming the changes are sustained, the intervention will continue to have its intended effect. These effects need to be evaluated. There is also a need for the continued monitoring to ensure that the intervention is being implemented as planned. There is very little research related to the optimum frequency of monitoring.

2.4 Conclusion

In conclusion, to address the troubling rise in obesity and disease risk that could be linked to increased eating outside of the home the workplace has been identified as a promising venue. There are effective cafeteria change programs, especially those related to decreasing the prices of healthy foods. Changes in food offerings without price incentives have made some improvements in intake in specific settings but often lead to only very minor changes for one food and may exacerbate other nutrition practices such as increasing fat intake. Very comprehensive workplace programs with many professional resources have been successful but few analyses of the cost effectiveness and sustainability of these programs have been undertaken. Good objective measures of changes in food intake and related health indices need to be used to advance our knowledge of the best means to improve workplace health.

3.0 EAT SMART! WORKPLACE PROGRAM

The Eat Smart! workplace program is an example of an environmental nutrition intervention with point of purchase (POP) strategies. The Eat Smart! program was developed in 2001, and is coordinated at the provincial level by the Nutrition Resource Centre (NRC), an initiative of the Ontario Public Health Association (OPHA). It is funded provincially by the Ministry of Health Promotion and locally by each of the health units involved in implementing the program. The program was implemented at the local level by registered dietitians in 24 of 36 health units in Ontario in 2008. Based on the Annual Summary Report the program cost approximately $430,000 in 2008. The Eat Smart! program is also available for schools, and most recently, recreation centres and vending machines.

Eat Smart! is a unique program that offers recognition to Ontario workplace cafeterias who meet specific standards in nutrition and food safety. The goal of the Eat Smart! program is to contribute to the reduction of chronic disease and food borne illness. This goal is achieved by increasing the availability of healthier food choices based on Canada's Food Guide and ensuring that food premises have an excellent track record in food safety.

In 2008, new nutrition standards that included a vending component, were developed the NRC and a provincial advisory group. The new nutrition standard included requiring more healthy foods like vegetables and fruit and more detailed guidance on reducing foods of minimal nutritional value like cakes, chips and chocolate. To be eligible for the Eat Smart! award workplace cafeterias must meet the new nutrition standard which requires them to offer a variety of healthy and nutritious food choices. [71] The standard requires that the cafeteria has the following items, among others, available everyday:

- 50% of their grain choices must be whole grain
- At least six distinctly different vegetables and fruit choices
- Lower fat milk and non fluid milk choices
- Combos are prepared in a healthier way and include at least of the four food groups.
- Smaller portion sizes of French fries
- Substitute salad or vegetables for French fries at no extra charge

For a complete description of the standards please see appendix 1.

The workplace is also required to meet food safety and smoke free standards. The food safety standard requires that they must not have been confirmed as the source of a food borne illness, had any critical infractions in the last 12 months and they must have one full time employee who has been trained in safe food handling. They must also comply with the Smoke Free Ontario Act and cannot sell cigarettes.[2]

Eat Smart! includes an educational component that consists of bilingual promotional materials and signage available to participating cafeterias. These resources are accessible to all worksites to help patrons identify food choices that reflect the Eat Smart! nutrition standard. They are often displayed in prominent locations where employee can see them while selecting their lunch. These promotional items include, table tents, posters and point of purchase clings with nutrition messages. Individual public health units may also include other educational components such as health fairs, lunch and learns, launch events and articles in newsletters to promote the program and promote awareness. To see an example of the promotional items used in this research please see appendix 2.

There are currently 189 workplaces participating in the program: the number has doubled since 2006, and continues to grow. The ongoing addition of workplaces that are increasing their selection of healthier food choices available to employees has the potential to play a role in the prevention of chronic disease at the population level. It was critical that this initiative be evaluated.

4.0 OBJECTIVES/RESEARCH QUESTION

The objectives of this study were to address 1) the lack of outcome evaluation for environmental nutrition programs, 2) support the use of these programs in the workplace and 3) provide some outcome evaluation specifically on the Eat Smart! program. The research addressed the following question: Does Eat Smart! increase the amount of healthy foods and decrease the amount of less healthy foods purchased by cafeteria operators?

Healthy foods are defined as food items that counts towards one food group serving as defined by Canada's Food Guide and conforms to Eat Smart! program standards. Less healthy foods are defined as food items that are recommended for consumption in moderation by Canada's Food Guide and are not recognized under the Eat Smart! nutrition program standards.

Health promotion practitioners are increasingly being challenged to implement programs that have evidence of positive effects on participants' behaviours and/or the environments in which they make their eating choices.[23] This research will address many of the gaps identified in the literature and evaluate the effectiveness of the Eat Smart! workplace program through the collection of purchasing data. In addition, it may also help to guide policy and program decisions.

5.0 METHODS

The study was a pre- post design with a control group that examined purchasing records before and after the implementation of the Eat Smart! workplace program.

5.1 Sample

Compass Canada conveniently selected 16 workplaces to participate in the study. The sample size was selected based on feasibility of implementation and analysis of collected data. The workplaces were located in the Greater Toronto Area, Cambridge and London, Ontario, Canada. For inclusion in this study, all workplaces were required to have an operating cafeteria, at least one vending machine and have never participated in the Eat Smart! program. The 16 sites were randomly assigned to either the intervention or control group. The eight intervention sites were required to implement the Eat Smart! program and these were compared to eight control sites who did not implement the Eat Smart! program.

Each workplace received documentation that explained the purpose of the study and outlined the procedure of the research. Several cafeterias required permission from their client, the workplace, before participating. For a copy of the documentation provided to control and intervention cafeterias, please see appendix 3 and 4.

During the course of the research, five workplaces were lost: one control site and four intervention sites. The intervention sites were lost for a variety of reasons. One site fully implemented the Eat Smart! program but the purchasing records collected were incomplete and despite repeated efforts were unobtainable, two workplaces withdrew from the research and one site was not eligible for the Eat Smart! program. The lost control withdrew from the research.

The 11 worksites included in the analysis represented a variety of types of workplaces. There were five office environments, four manufacturing plants, one utility company and one hospital. The sites ranged in size, with cafeteria staff of three to 21 serving from 550 to 2400 employees. An environmental scan was conducted to describe the food landscape around each workplace,. This scan determined what type of food was available to employees outside of the cafeteria, such as restaurants, convenience and grocery stores, drive-thrus and other places to buy food. Each workplace was visited by the author who recorded all food establishments that were nearby with

the assistance of a global positioning device. For more information on each workplace see Appendix 5.

5.2 Intervention

The Eat Smart! program was implemented in intervention cafeterias, in January 2009, after baseline measurements were collected. The implementation included an initial meeting with the Registered Dietitian (RD) from the local health unit and the cafeteria manager, to review the menu and the program criteria. The program criteria included standards related to, nutrition, food safety and adherence to the Smoke Free Ontario Act. The RD provided suggestions to the workplace to assist them in meeting all criteria. The RD followed up with the workplace to ensure that any outstanding criteria were achieved. Then the cafeteria received the Eat Smart! Award of Excellence. For a complete description of the nutrition criteria see appendix 1.

Prior to the research in 2008, new nutrition criteria were developed for the Eat Smart! program which included a new vending standard and changes to the nutrition standard. These new criteria were piloted in conjunction with this research before being rolled out province wide. A training session was held for the RDs who implemented the new standards in the intervention sites. They were provided with the new standards and guidelines on how to integrate the vending component into their existing procedures. For more information on the training session see appendix 6. For more information on the guidelines to integrate the program please see appendix 7.

Due to the geographical location of the workplaces, six health units were involved in the implementation of the Eat Smart! program in the intervention sites. Each of these health units implement the Eat Smart! program as part of their regular programming. A teleconference was held with these dietitians to explain the purpose and outline the procedure of the research. They were also provided with an agreement to participate which was a written description of the purpose and procedure and a copy of the research timeline. For a copy of the agreement to participate and timeline for health units see appendix 8 and 9.

In addition to the nutrition, food safety and smoking standards, health units engaged in educational and promotional activities at the intervention sites as part of the Eat Smart! program. These activities included launch events, presentations, displays or articles inserted in newsletters that were distributed internally. To assist the workplaces with advertising the program new

promotional materials were developed for the research. To ensure they were used in a uniform way guidelines were created to standardize the use of the promotional materials in each of the intervention sites. For examples of the promotional materials see appendix 2 and for a copy of the promotional guidelines for health units and operators see appendix 10.

Information about the implementation process and use of the promotional items was collected from each dietitian, after the implementation of the program. They were asked to describe the type of educational or launch events that were held, which standards were not met, suggestions they provided to the workplace and which promotional items were used in the workplace. For a complete copy of this log form see appendix 11.

5.3 Purchasing Records

To determine if the introduction of the Eat Smart! program had an effect on the intervention cafeterias purchasing records were collected and compared pre and post intervention. Food purchasing data represented a global estimate of the food consumed in the workplace for the specified period of time.

The purchasing records were used in place of sales data to determine if more healthy foods were purchased by the cafeteria and therefore consumed by the target population. It was assumed that workplace cafeterias have very little wastage and typically run on an "as needed" basis. Therefore an increase in the purchase of healthy foods or decrease in unhealthy foods was assumed to be directly related to a higher or lower consumption of these foods.

Purchasing records were the most appropriate assessment tool because the Eat Smart! criteria are ingredient based. Since they are ingredient based the total amount of food purchased across a wide variety of entrees and other items offered for sale must be assessed. For example, one nutrition criteria is there must be at least 6 different types of vegetables or fruit available every day. This could include whole fruit, fruit salad, tomato sauce if at least ½ cup is used, vegetable soup if at least ½ cup vegetables are present, sandwich and pizza toppings, vegetable side dishes, salad etc. The use of purchasing data accounts for all vegetables purchased by the cafeteria before they are added to recipes, entrees and other dishes.

5.3.1 Sample Size

The number of worksites was determined by comparing the sample size used for other studies. Other studies included between 16-22 worksites [52,55,72-74] to represent different types of worksites. One intervention sampled over 100 worksites[52], however, this would not have been feasible due to the time involved in both implementing the program and analyzing the purchasing records. The change in food purchasing of the eight intervention sites after the implementation compared to the eight control sites for a three month period was expected to provide stable estimates of food purchases.

5.3.2 Data Collection

Each cafeteria's purchasing records were collected for two, three-month periods, one before and one after the intervention. They were collected from October 1st, 2008 to December 31st, 2008 and March 1st, 2009 to May 31st, 2009 in the intervention and control sites. The purchasing records collected after the intervention, were collected three months after program implementation.

5.3.3 Indicators

To assess whether the implementation of the Eat Smart! program resulted in a change to the cafeteria purchasing behaviour a variety of indicators were developed based on the Eat Smart! standards. These indicators were used to determine the most appropriate foods to track. This was important because cafeterias purchased between 800-1200 different foods during both three month data collection periods. To see an example of the spreadsheets submitted by Compass see appendix 12.

The indicators were, if the cafeteria purchased more: vegetables and fruit, whole grains, lower fat milk products and healthy fats and purchased less: pop, foods of minimal nutritional value and French fries. The following items were not tracked because they were not targeted for change by the Eat Smart! criteria.: 1) meat and alternatives, such as meat, fish, chicken, eggs, peanut butter, tofu, legumes, nuts and seeds; 2) condiments and sauces, pickles, sliced beets; 3) spices and flavourings; 4) pre-prepared mixed dishes; 5) soup mixes; 6) milk and cream for coffee, coffee, tea and hot chocolate; 7) salt, pepper, sugar, flour; 8) vegetables and fruit with added fat, sugar or salt such as, jams, dried fruit, sweetened applesauce and coleslaw.

The indicators represented two types of change; compliance to program standards and changes to consumer purchasing behaviour. The compliance indicators measured if the cafeteria adopted the standards; some foods were supposed to change entirely or source some lower fat alternatives. The foods expected to change entirely were spreads and mayonnaise, it was presumed that the purchasing records would show that the cafeteria bought margarine or low fat mayonnaise post intervention instead of regular mayonnaise and butter. The cafeterias were expected to source low fat alternatives for of yogurt and salad dressings. To meet these standards it was required that at least one type of lower fat yogurt and salad dressing be purchased after the intervention.

Indicators of changes to consumer purchasing behaviour were if the cafeteria was buying more healthy food, like vegetables and fruit and less unhealthy food, like foods of minimal nutritional value. For example, the Eat Smart! program required that the cafeteria offered at least 50% of bread products as whole grain choices and there were corresponding point of purchase messages that cued people to select the whole grain option. If consumers were buying more whole grains, the amount of whole grain products that the cafeteria purchased would also increase.

5.3.4 Calculation Method

Calculating how much food was purchased pre and post intervention presented several challenges as the foods were purchased in a variety of formats such as by the case, size or weight, in differing amounts or not at all in either the pre or post data. It was not practical to compare one individual food item from pre to post to see if it had increased or decreased as it may have been not have been purchased or replaced by something else by the post intervention period. For example, if we were tracking the purchase of green grapes and saw that from pre to post intervention there were no longer any green grapes purchased this was likely not due to less fruit being purchased rather it could have represented a change in supplier (who no longer sold green grapes), a change in season (green grapes were not available) or change in demand (customers refused to buy green grapes).

The most complicated category to quantify was the vegetable and fruit group due to the wide variability in type and variety of vegetables and fruit purchased by the cafeterias. Comparing cost and absolute weight were explored as potential methods to quantify foods. The total cost of all the vegetables and fruit purchased could have been compared before and after the

intervention. But this didn't have the specificity to determine if there was actually more vegetables and fruit being purchased and not just a function of higher food costs or different food costs based on region or location of cafeteria. The absolute weight of all the vegetables and fruit that the cafeteria purchased before and after the intervention could have been compared. But since the data was collected in different seasons, that is winter and spring, there would have been differences in the types of vegetables and fruit purchased, for example, more squash in the winter and more salad greens in the spring. These methods would not have captured if more or less vegetables and fruit were being purchased.

To compare the purchasing records before and after the intervention the individual food items were converted to serving size, volume or weight. Each individual food item was purchased in a specific format, litre, pound, kilogram, case or item. Therefore a common measure within each category was required to sum the totals for each category. For example, one type of pop was purchased by the case, where each case contained 24 bottles with 591 mL per bottle. Another type of pop was purchased also by the case but the case was 12 bottles of 710 mL each. To properly quantify the total amount of pop purchased by the cafeteria the amount of each individual type of pop purchased was converted into a common measure, litres, instead of number of bottles.

To obtain a total number of servings of vegetables purchased the vegetable group was subdivided into 4 subgroups; fresh, frozen, canned and salad greens. These subgroups were selected because the foods within each group were the most similar and therefore easier to calculate. The fresh vegetable category contained many individual vegetables that were purchased in a wide variety of pack or case sizes, by the pound or kilogram or by number of items. For example, broccoli is purchased by the case and each case contains 14 heads, but peppers and carrots are purchased by the pound. The Canadian Nutrient File (CNF) [75] was used to calculate the number of servings from each individual vegetable. For example, when the food item *broccoli* is entered into the CNF search engine a variety of possible serving sizes are listed in mL with corresponding gram weights.

Broccoli, raw /

100 grams of edible portion = 100 grams

☐ 100ml chopped = 37.2 g

☑ 125ml chopped = 46.5 g

☐ 250ml chopped = 93.0 g

☐ 1 spear = 31.0 g

☑ 1 stalk = 151.0 g

Refuse:

- leaves, tough stalks and trimmings 39 %

- total refuse 39 %

The CNF indicates the weight of a stalk of broccoli as 151 g, with a wastage factor of 39%. Canada's Food Guide defines a serving of broccoli as ½ cup (125 ml)[20]. According to the CNF 125 mL of broccoli weighs 46.5 g. Based on this information, to calculate the serving size the following process was used:

1. Determine the total number of heads of broccoli that were purchased
2. Multiply by 1 minus the wastage factor (1-0.39=0.61) to calculate the usable portion
3. Multiply by 151 g to get total weight of broccoli available to eat
4. Divide by 46.5 to get number of servings
5. This number can now be added to the sum of total servings of fresh vegetables

Some vegetables were purchased by the pound or kilogram. A similar process was used to determine the number of servings with this given information using the CNF.

5.3.5 Data Analysis

The worksite was the unit of analysis and 37 types of foods were assessed from 7 main categories. The mean quantity of food purchased over a three month period and change scores of each of the 37 food categories were calculated for the intervention and control groups at baseline and post intervention. Due to the impact of the economic downturn and the loss of jobs in some of the companies we also developed a set of ratios. These ratios were whole grains to refined grains, number of servings of vegetables to number of servings of French fries and number of servings of fruit to number of items sold that were of minimal nutritional value to name a few. Independent t tests were used to compare the mean changes amount of food purchased and the change in the ratios pre and post intervention between groups. SPSS 14.0 and Microsoft Office Excel 2007 were used to conduct all analyses.[76,77]

6.0 MANUSCRIPT

Provincial Evaluation of the Eat Smart! Program Using Cafeteria Purchasing Records

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6.1 Abstract

Background: Obesity and chronic disease are related to eating habits and food selection. The Eat Smart! Program, an environmental nutrition program that increases the availability of healthier foods and provides messaging to encourage healthier food selection was evaluated to measure change in food purchasing, a proxy for food consumption.

Methods: A sample of 11 cafeterias were studied, 4 intervention and 7 control sites, from an initial recruitment of 16 worksites each with cafeteria and vending services. The intervention included changes made to the food offerings in the cafeteria and promotional messaging and signage to encourage healthier choices among employees. All purchasing records from each intervention and control site were collected for two three month periods, at baseline and after the intervention. Two types of measures were assessed; 1) compliance to program standards as seen when some foods were to be eliminated or changed, for example, change all mayonnaise to reduced fat mayonnaise and 2) changes in food purchasing after increasing the availability of foods such as whole grains, fruits and vegetables. The latter changes were measured as ratios of desirable to undesirable food choices due to changes in workforce numbers from baseline to post-intervention.

Results: There were no improvements in the quantities of different food products purchased after the implementation of the Eat Smart program between the intervention and control cafeterias. The changes that implied compliance to program standards were not consistently achieved in intervention cafeterias. The changes that implied choice by the cafeteria patron such as choosing whole wheat products or more fruits and vegetables also did not change. In addition several of the ratios (desirable/undesirable choices) in the intervention group did not change.

Conclusion: Increased monitoring of the Eat Smart! program is needed to ensure compliance to program criteria and, enhanced environmental changes may be needed to impact consumer food intake at lunch.

6.2 Introduction

The Eat Smart! Healthy Workplace Program is an environmental nutrition intervention that aims to reduce the risk of chronic disease. This is achieved by increasing the availability of healthier food choices based on Canada's Food Guide. The Eat Smart! program was developed in 2001, and is coordinated at the provincial level by the Nutrition Resource Centre (NRC), an initiative of the Ontario Public Health Association (OPHA). It is funded provincially by the Ministry of Health Promotion and locally by health units involved in implementing the program. An evaluation of the effectiveness of the program in achieving behaviour change was critical.

To date the only evaluation of the Eat Smart! program focused on process measures, awareness and self reported behaviour change. Each year a variety of process measures are evaluated in the Annual Summary Report. The report assesses how many new sites were awarded, if and why sites are no longer participating and types of promotional activities used by each health unit. The Eat Smart! workplace program was evaluated in a hospital setting by questionnaire. Questionnaires were sent to all staff and assessed frequency of visits and purchases, awareness of and attitudes about the program and self reported short term eating behavior change.[1] Results showed that 86% of staff were aware of the program through notices on the tables although more than half reported that they did not read the promotional materials.[1] The most frequently reported change in eating habits was eating more whole grain products in the cafeteria.

Population health and environmental nutrition programs are important because the prevalence of obesity and chronic diseases among Canadian adults are increasing.[3-15] The type and quantity of foods people consume is important; a diet high in fruits and vegetables, fibre, good fats, and low in sodium is protective against obesity and these chronic diseases.[18] The Canadian Community Health Survey reported that only half of Canadian adults consume an adequate number of servings of vegetables and fruit, while over 85% of men and 60% of women exceed the recommended upper limit for sodium consumption.[21]

Health Canada reported that five in ten women and seven in ten men exceed their energy needs.[22] Due in part to the high energy content of foods in restaurants and fast foods people who eat away from home more often are more likely to have a higher BMI than those who do not [9] People are eating away from home frequently; the average Canadian household spends 30.3

% of its food dollar on restaurants and fast food and the average person eats out 4.7 times per week.[23,28] A study in a workplace setting revealed that 87% of staff eat at the cafeteria at least once per week while 69% purchased between one and five meals or snacks.(Dawson et al) Therefore, workplaces are important locations for health promotion that can impact a large numbers of adults.[33]

Environmental nutrition interventions that increase the availability of healthier food choices at workplaces may be effective but few have been evaluated.[26,32] Therefore, this evaluation was critical due to the cost and effort to implement the Eat Smart! program. There are currently 24 health units implementing with 189 workplaces participating in the program. Based on the 2008 Annual Summary Report the program cost approximately $430,000. To evaluate outcomes the specific research question was "Does Eat Smart! Increase the amount of health food and decrease the amount of unhealthy food purchased by cafeteria operators?" To answer this question purchasing records were collected from 16 workplaces, eight of which implemented the program and 8 control sites, pre and post intervention. Purchasing records were used as a proxy for individual consumption as we assumed that there was very little wastage of food by cafeteria operators. We found that the program did not change cafeteria purchasing behavior and nutrition standards were not consistently implemented.

6.3 Methods

6.3.1 Study design

The study was a pre- post design with a control group that examined purchasing records before and after the implementation of the Eat Smart! workplace program.

6.3.2 Sample

The sixteen sites were conveniently selected by Compass Canada and were located in Ontario, Canada. Each workplace had an operating cafeteria and had never participating in the Eat Smart! program. The sample size was selected for feasibility of implementation of the program and analysis of the purchasing records.

Five workplaces were lost: one control site and four intervention sites. One intervention site fully implemented the Eat Smart! program but a complete data set could not be collected, one

site was not eligible for the Eat Smart! program and two intervention and one control workplace withdrew from the study.

The 11 worksites included in the analysis represented a variety of types of workplaces; five office environments, four manufacturing plants, one utility company and one hospital. The sites ranged in size, with 3 to 21 cafeteria staff serving from 550 to 2400 employees.

6.3.3 Intervention

The Eat Smart! program is an environmental nutrition intervention that aims to improve the food offerings in the cafeteria and provide education via point of purchase materials, posters and launch events. The criteria include offering whole grains for at least half of all grain choices, at least six different choices of vegetables and fruit, lower fat entrees, salad dressings, spreads and milk products and a smaller portion size of French fries. For the complete nutrition criteria see Table 1.

Table 1: Eat Smart! Nutrition Standards

Grain Products	1. At least 50% of all sandwich-type choices (pre-made and/or made-to-order) on bread, bagels, pita, rolls, flour tortillas/wraps, English muffins, buns, pizza dough/crust, are whole grain
	2. At least 50% of breakfast cereals offered are whole grain AND a good source of fibre (ie, four grams (4g) of fibre per reference amount and stated serving size).
	3. If available, at least one whole grain snack prepared in a healthier way.
	The following is not required for the Eat Smart! award: Encourage the cafeteria to offer at least one (1) other whole grain choice twice weekly. Other grains include whole grain pasta or noodles, whole grain couscous, brown or wild rice, barley or bulgur.
Vegetables and Fruit	4. At least six (6) choices of the following Vegetables and Fruit choices are offered daily (excluding fruit salads in heavy syrups, frozen juice bars, vegetable garnishes, vegetables or fruit that do not meet the healthier way criteria).
Milk and Alternatives	5. At least two (2) choices of fluid milk or fortified soy beverage are available on a daily basis. Choices must be 2% MF, 1% MF or skim.
	6. At least one (1) non-fluid milk choices are available on a daily basis. These must contain at least 10% DV of calcium. Yogurt must be less than or equal to 2% MF and cheese must not be processed and less than or equal to 20% MF.
Meat and Alternatives	7. At least two (2) meat, fish, poultry or meat alternative choices are offered on a daily basis. These must be prepared and served in a healthier way.
Other	8. If daily specials are offered, at least one (1) must: -Include three (3) of the four (4) food groups AND one of these choices must be a vegetable or fruit; AND -All items in the daily special must be prepared and served in a healthier way
	9. Healthier† types of fat and oils must be used: -In all margarines and spreads -In at least one type of salad dressing, offered on a daily basis -In other fat-based condiments like dips, sauces and gravies, if available
	10. Fat and oil-based condiments, dips, spreads and sauces or gravies must have the option to be: -Served on the side on all menu items -Not used on all hot or cold meals

	-Not used on all side dishes -Not used on all vegetables
	11. If french fries or poutine are offered as part of a meal, a substitute must be offered at no additional cost. The substitute could be baked, boiled or mashed potato, vegetables, salad, rice or other grain products.
	12. Both french fries and poutine must include an option of 112 gram/4oz size or smaller.
	13. The cafeteria is willing to provide the available ingredient/nutritional information and be open to finding out more information if required.
	14. Water is available at all times.
	15. At least 25% of all foods and beverages available at all influential purchase locations must be foods and beverages that meet the criteria of the Eat Smart! Vending program

The Eat Smart! program was implemented in four intervention cafeterias after baseline measurements were taken. The implementation included an initial meeting with the Registered Dietitian from the local health unit and the cafeteria manager, to review the menu and the program criteria. The dietitian provided recommendations to assist the workplace in meeting all criteria. The dietitian followed up with the manager to ensure that all outstanding criteria were achieved and finally the cafeteria received the Eat Smart! Award of Excellence. In addition, three posters, 27 point of purchase messages and two table tents with clear messaging on improving food choices were provided to each intervention workplace.

6.3.4 Data Collection

The purchasing records were collected from each site for two three-month periods, at baseline and three months after the implementation of the Eat Smart! program. The baseline data were collected from October to December 2008 and the post data were collected from March to May 2009. The Eat Smart! program was implemented in intervention sites in January 2009; this allowed three months to elapse before follow up. Three months was expected to ensure that changes made to purchasing patterns would be fully implemented and integrated into regular purchasing behaviour. Purchasing records are routinely collected for administrative purposes.

Purchasing records provide a global estimate of the use of key items and can track the trend of using more fruits and vegetables and grain products across all food items, not just certain entrees labeled healthy. The use of food purchasing data is intended to be a substitute for disappearance data. These data represent an estimate of the food consumed in the workplace. As food is a major cost, it was assumed waste would be minimal and consistent across sites.

6.3.5 Data Analysis

To evaluate the impact of the Eat Smart! program a variety of indicators based on Eat Smart! standards were developed. They measured if there was an increase or decrease in vegetables and fruit, whole grains, lower fat milk products, foods of minimal nutritional value, French fries and healthy fats.

The broad categories of indicators can be broken down into two types; compliance and consumer change indicators. The compliance indicators were a measure of whether the cafeteria adopted the standards. The cafeteria was required to change some foods entirely (low fat mayonnaise instead of regular mayonnaise) or source some lower fat options (low fat yogurt in addition to regular yogurt). The compliance indicators were spreads (margarine, butter), mayonnaise (low fat, regular), yogurt (low fat, regular), and salad dressings (low fat, regular).

The indicators of change in consumer behaviour were when the proportion of healthy foods purchased by the cafeteria was expected to increase or decrease if there was a corresponding increase or decrease in the sales of these foods. For example, one criteria was that 50% of grain choices be whole grains, therefore the proportion of whole grains to refined grains was expected to increase. There were no price incentives or disincentives for the changes.

To address the potential for seasonal and other differences all fruits, vegetables and grain products purchased by the cafeteria were calculated as servings using the Canadian Nutrient File based on the serving sizes specified in Canada's Food Guide. Other foods were measured in clear units such as litres or kilograms, depending on food type.

6.3.6 Statistical Analysis

The worksite was the unit of analysis and 37 types of foods were assessed from 7 categories. The mean quantity of food ordered over a three month period and change scores of each of the 37 food categories were calculated for the intervention and control group at baseline and post intervention. Due to the impact of the economic downturn and the loss of jobs in some of the companies we also used ratios as a more stable measure of change. For example, some of the ratios were whole grains to refined breads and cereals, number of servings of vegetables to number of servings of french fries and number of servings of fruit to number of items sold that were of minimal nutritional value to name a few. Independent and paired t tests were used to compare the mean change of amount of food purchased and the change in the ratios pre and post

and between intervention and control groups. SPSS version 14.0 and Microsoft Office Excel 2007 were used to conduct all analyses.[76,77]

6.4 Results

The food purchasing records of selected food groupings at baseline and post intervention for intervention and control groups are shown in Table 2. The mean, standard deviation and mean change score for each of the 37 subcategories of foods tracked for this study from both data collection periods are provided. There was a wide variability in each measure as can be seen by the large standard deviation values, likely due to the size differences between cafeterias. Paired and independent t test were used to analyze the difference between the pre and post intervention time periods and the control and intervention groups.

Table 2: Absolute values for each food category tracked pre and post intervention.

Category	Group		Pre	Post[a]	Difference[b]	p-value[c]
Beverages	Juice (L)*	I	789 ± 107	516 ± 54*	-273 ± 147	0.744
		C	1413 ± 589	1103 ± 528***	-310 ± 188	
	Pop (L)	I	1310 ± 311	830 ± 661	-203 ± 302	0.971
		C	2640 ± 1680	2475 ± 1340	-164 ± 613	
	Diet Pop (L)	I	777±868	607±650	-170±230	0.318
		C	1203±742	1174±662	-28±206	
	Water (L)	I	1183±1018	639±488	-544±549	0.749
		C	2726±1833	2297±1568	-429±557	
Fat	Butter (kg)	I	245±417	164±282	-81±136	0.359
		C	18±19	10±18	-8±10	
	Margarine (kg)	I	37±41	34±21	-3±23	0.512
		C	53±30	43±28	-10±11	
	Dressing (L)	I	131±153	102±122	-29±39	0.353
		C	109±129	114±158	5±62	
	Light Dressing (L)	I	66±20	51±31	-14±27	0.262
		C	57±29	54±42	-3±30	
	Mayonnaise	I	30±33	19±22	-11±17	0.341
		C	13±18	22±29	9±36	
	Light Mayonnaise	I	45±66	55±97	10±35	0.518
		C	64±45	49±55	-6±40	
	French Fries (servings)	I	12788±8723	10309±5927	-2478±3760	0.435
		C	13251±9640	14342±16985	1090±8112	
Fruit	Total (fresh, frozen, canned,	I	5350±3212	6598±2745	1248±4176	0.89

	dried) (servings)	C	4212±4269	5230±5310	1019±1305	
Vegetables	Total (fresh, canned, frozen, greens) (servings)	I	30481±23326	35802±15131	5321±10407	0.53
		C	19577±13353	21810±15734	2233±5471	
Grains	Total Refined (servings)	I	37756±9311	25702±8147	-12054±8888	0.095
		C	39667±19590	35314±20690	-4353±5039	
	Total Whole Grain (servings)	I	10342±2287	10012±7789	-3675±3211	0.192
		C	10931±5773	6667±2642	-919±3075	
	Total Refined Bread (servings)	I	19441±9870	12392±5311	-7049±6707	0.228
		C	17041±13142	15075±11791	-1965±2027	
	Total Whole Grain Bread (servings)	I	6920±1275	4868±2445	-2052±2460	0.276
		C	8360±4716	8494±7536	133±3249	
Milk	Milk (Skim, 1%, 2%) (L)	I	25616±8486	21648±8895	-3968±2971	0.342
		C	11290±4800	12865±5307	1575±2988	
	Chocolate Milk (L)	I	25134±19910	21139±14508	-3995±5605	0.170
		C	20641±11772	20636±9895	-5±3411	
	Yogurt (L)	I	921±372	692±291	-229±196	0.039
		C	780±919	985±1163	206±324	
	Low Fat Yogurt (L)	I	299±326	71±79	-228±314	0.148
		C	129±229	104±142	-26±114	
Minimal Nutritional Value	Total (candy, chips, chocolate, cookies, desserts, pastry) (items)	I	10059±3444	7398±1370	-2660±2587	0.152
		C	8709±6221	7729±5485	- 980±1663	

I=intervention (n=4) C=Control (n=7)

[a] asterisks indicate a difference from baseline: * $P < .05$, ** $P < .01$, *** $P < .005$

[b] difference= post value – pre value

[c] significance of the difference between intervention and control groups

For many of the categories the direction of change for both the intervention and control cafeterias was in the same direction. For example in the beverage and grains group, each category decreased, while the total fruit, vegetable and foods of minimal nutritional value purchases increased in both groups. For other categories, the change in the quantity of food purchased for the intervention and control groups went in opposite directions, such as, French fries, mayonnaise, skim, 1% and 2% milk and regular yogurt and salad dressing. In some cases the change was aniticipated, for example, French fries decreased in the intervention group while they increased in the control group. But we also observed the opposite trend, where the change was not expected. For example, with the milk group, skim, 1% and 2% milk all decreased in the intervention sites while they increased in the control sites.

From observations in table 2 the absolute amount of foods purchased such as chocolate milk, French fries and foods of minimal nutritional value were high. To test this assumption the proportion of foods within a particular category were calculated. For example, we saw from table 2 that cafeterias purchased a large quantity of chocolate milk. To put the actual amount in perspective we compared the amount of chocolate milk purchased to all fluid milk purchased in the same time period. We could see how this ratio changed from pre to post for control intervention or from both groups combined. In control cafeterias we saw that 63% of all milk purchased was chocolate milk. There was only a 1-2% change in this ration in the intervention and control cafeterias and this was not significant. For other proportions see table 3.

Table 3: Quantities of specific foods compared within its category.

Ratio		Pre (%)	Post (%)	Difference[a] (%)
Chocolate milk/Total Milk (What proportion of all milk purchased is chocolate?)	I	45.14 ± 13.52	46.72 ± 8.52	1.59 ± 5.20
	C	62.80 ± 15.74	61.68 ± 12.03	-1.12 ± 5.73
Total milk/All beverages (What proportion of all beverages purchased are milk?)	I	90.92 ± 7.64	92.57 ± 5.92	1.65 ± 1.79
	C	79.68 ± 7.81	82.34 ± 6.15	2.66 ± 2.73
French fries/all veg (What proportion of all vegetables purchased are French fries?	I	32.11 ± 19.31	23.21 ± 11.76	-8.91 ± 9.83
	C	42.75 ± 14.78	39.53 ± 18.81	-3.22 ± 14.03
Mnv/fruit+mnv (What proportion of all snacks/desserts purchased are foods of minimal nutritional value?)	I	65.24 ± 18.94	54.03 ± 13.19	-11.22 ± 16.82
	C	70.33 ± 25.80	64.04 ± 29.75	-6.29±7.14

I=intervention (n=4) C=Control (n=7)

[a] difference= post value – pre value

The ratios of desirable to undesirable foods are shown in Table 4. The mean, standard deviation and mean change score for each of the ratios from both data collection periods are provided. Paired and independent t test were used to analyze the difference between the time periods and the control and intervention groups. The change scores for the ratios were less variable but there were no significant differences found for either test. Similar to Table 2 several of the ratios for both the intervention and control went in the same direction while others stayed relatively constant. For example, the milk to pop ratio and the total vegetable to French fry ratio increased

in both groups. While the ratio of whole grain to refined grains and total fruit to foods of minimal nutritional value stayed essentially the same.

Table 4: Ratio of desirable to undesirable foods tracked pre and post intervention.

Ratio		Pre	Post[a]	Difference[b]	p-value[c]
Non-caloric/caloric beverages	I	0.90±0.79	0.73±0.53	-0.18±0.33	0.211
	C	0.98±.44	1.00±0.53	0.02±0.17	
Milk/Pop	I	22.76±18.11	23.87±19.14	1.11±6.91	0.848
	C	14.67±7.08	16.39±9.25	1.73±3.77	
Total Vegetable/French Fries (servings)	I	3.40±3.25	5.45±5.84	2.06±2.69	0.353
	C	1.70±1.29	2.37±2.18	0.67±2.01	
Total Fruit/Foods of Minimal Nutritional Value	I	0.64±0.50	0.95±0.57	0.31±0.62	0.918
	C	0.62±0.64	0.98±1.08	-0.35±0.79	
Total Whole Grain/Total Refined	I	0.30±0.16	0.28±0.16	-0.02±0.05	0.662
	C	0.28±0.08	0.27±0.09	-0.01±0.04	
Total Whole Grain Bread/Total Refined Bread	I	0.44±0.23	0.47±0.31	0.03±0.10	0.991
	C	0.55±0.16	0.57±0.23	0.03±0.13	

I=intervention (n=4) C=Control (n=7)

[a] asterisks indicate a difference from baseline: * $P < .05$, ** $P < .01$, *** $P < .005$

[b] difference= post value – pre value

[c] significance of the difference between intervention and control groups

For the compliance indicators there was no consistent pattern of adoption of the new standards in the intervention sites. For spreads and mayonnaise, it was expected that the intervention group would only buy margarine and low fat mayonnaise. For spreads none of the intervention sites changed, each were still purchasing butter post intervention. For mayonnaise in the intervention cafeterias 1 of 4 sites switched to the low fat product. For salad dressings the intervention cafeterias were already purchasing lower fat salad dressings so there was no need for change. For yogurt, in the intervention group, 3 of 4 cafeterias already purchased low fat yogurt pre intervention and one cafeteria commenced and one cafeteria stopped purchasing low fat yogurt post intervention. Therefore on each measure of compliance all cafeterias did not make the required changes.

Table 5: Summary of adherence to program standards using compliance indicators

	Intervention site 1	Intervention site 2	Intervention site 3	Intervention site 4
Spreads	No	No	No	No
Mayo	No	Yes	No	No
Dressings	Yes	Yes	Yes	Yes

Yogurt	No	No	Yes	No

Yes=cafeteria was compliant with nutrition standards when post data were collected
No= cafeteria was not compliant with nutrition standards when post data were collected

In the control group many of the sites made the changes without receiving the intervention. For spreads, three of seven sites switched to margarine. For mayonnaise one site switched to the low fat product. For salad dressings all control cafeterias were already purchasing lower fat salad dressings. In the control group 3 of 7 already purchased low fat yogurt and one began purchasing low fat yogurt in the post intervention time period. These cafeterias made changes but did not receive the intervention.

From the RD implementation logs we found that public health dietitians made a variety of recommendations to assist the cafeterias in achieving the Eat Smart! award. The most common changes required were to add more high fibre cereals and to reduce the proportion of foods of minimal nutritional value by adding more Eat Smart! options. In addition, the education component of the program differed across sites. The program was launched differently; two cafeterias hosted an informational display while one held no promotional event. The point of purchase material was also used to varying degrees by each workplace, three to six posters, 0 to 21 table tents, eight to 19 POP messages were used and only two cafeterias posted the Award of Excellence in the dining room.

6.5 Discussion

From a broad spectrum of workplaces in Ontario this study measured change in food offerings and the changes in food consumed as measured by a review of purchasing records for three months pre and post intervention. From the results we concluded that that the Eat Smart! Program did not change purchasing behaviour and cafeterias did not consistently adopt the nutrition standards.

There was an overall decrease in quantity of food purchased across the majority of categories as can be seen in Table 2. While we could not measure whether the total workforce or number of employees eating in the cafeteria changed between the two data collection periods, seven of eleven workplaces reported layoffs and less people using the cafeteria. This led to the development of the ratios as a stable estimate of change in the worksites. This was critical as

different industries were affected differently. The best measure overall was to use ratios of desirable to less desirable foods in the same choice category.

Measures of cafeteria compliance showed that some changes were not made or not sustained over the three month period. The changes in food consumption, as measured by food purchasing, did not change for a number of indicators such as total whole grain to refined grains, vegetables to french-fries, total fruit to foods of minimal nutritional value.

The Eat Smart! program did not improve cafeteria purchasing behaviour any more than regular influences that both the control and intervention sites received. There are several potential explanations for the lack of effects. 1) Cafeterias already met many of the standards to become Eat Smart! and therefore, were not required to make significant changes to the menu that would have been reflected in the purchasing records. 2) There were problems with compliance to program criteria that is, cafeterias were required to use healthier types of fat and switch to margarine or low fat mayonnaise yet some of the cafeterias did not make these changes. This could be due to differing methods of implementation or differing interpretations of the standards by health unit dietitians. 3) The nutrition criteria may not be strong enough. The foundation of the Eat Smart! program is to offer a variety of healthy choices while not limiting unhealthy choices. If some of the unhealthy foods were removed or limited to certain days of the week employees would need to select something else. For example, over the three month data collection period cafeterias purchased between 272 and 2438 kg of French fries per site. Restriction or limiting the availability of these foods could have a major impact. 4) The variability in education, launch, use of POP materials and promotional events. This education and awareness portion of the program is not standardized. Despite receiving the same materials and instruction cafeterias also used varying amounts of the POP materials provided which may have impacted consumer choices and therefore purchasing records.

Some studies in the workplace that have targeted changing dietary behaviour have shown positive yet modest results but the outcome measures are often self-reported. The Heart Beat Award Scheme in England showed significant positive change in four of the 20 food items tested but the questionnaire used was self administered.[54] Another study showed significant effects of subjective nutritional outcomes such as, perceived increased access to healthy food, nutrition information at work and social norms regarding food choice through questionnaires.[51] This

study used purchasing records that were collected directly from the food service company which was an objective measure of change.

Components of other interventions that were promising included reducing the price of healthy foods and forming wellness committees. Price reductions on "healthy" choices were successful and led to increased sales of these items as long as the intervention was in place. [63-65] The most benefit was seen from the 50% reduction in price, indicating that the lower the price the greater the increase in purchases. This shows the sensitivity to price and the caution that healthier choices should not be more expensive choices. For price reductions to effect behavior change they should be significant and maintained. Interventions that included developing wellness committees to engage employees and management were also found to be effective in changing behavior. In the Take Heart Trial there was no change in the intervention and control groups in its first round, but in the second round there was more attention paid to the development of the wellness committee and getting support from the ground level and Take Heart 2 was successful in changing behaviour.(ref)

A major limitation was the sample size. Variations between cafeterias were large making it challenging to pick up differences with only 11 cafeterias. However, for compliance to certain guidelines, it was clear they were not followed and for those where a choice was important there were no significant differences; paired t tests did not show any changes within groups in Table 2. There were no differences in the ratios over time within groups or the changes between groups.

Another limitation was that our study could not establish if changes to the lunch time meal have any impact on total diet and body weight. There is no evidence to date that better diets at one setting or for one meal among adults is not compensated for outside work hours. While some interventions measured total daily diet it was evaluated by self-reports. [52,53,55,58,59]

In order for the Eat Smart! workplace program to be successful, the following should be considered; more frequent follow-up visits to improve cafeteria compliance; strategically pricing healthy foods; greater buy-in from the cafeteria and training of cafeteria personnel; elimination of some food choices (high calorie low nutrient value) or a reduction in the frequency of offering some foods and greater employee involvement through advisory groups or wellness committees.

In summary this evaluation has shown that the Eat Smart! program did not sufficiently change what cafeterias and vending machines offered in order to affect the nutritional quality of the foods the cafeteria purchased. While there is potential for change, our results suggest that workplace cafeteria programs need to be innovative in restricting or replacing low nutrient value foods with healthier choices and implementation needs to be monitored in order to be successful.

7.0 THESIS CONCLUSION

This thesis provides unique Canadian data on a population health program that is ongoing in Ontario. While this program was developed and implemented for the first time in 1999, outcomes of the program were never evaluated. Evaluations that have been done on the Eat Smart! program have only assessed awareness.[1] Process evaluations are collected by the Nutrition Resource Centre by each implementing health unit completing an Annual Summary Report. Based on information from the Annual Summary Report, this program cost the Ontario government approximately $430,000 in 2008. It was important to evaluate the outcomes of this program to justify government spending and identify ways to improve and develop the program.

This full evaluation of a workplace nutrition program with a control group was the first of its kind in Canada. The control group was essential to be able to determine what changes could be attributable to the program and what changes were the result of other influences. Evaluations of programs that are operating in the real world are critical as often programs run for many years cost taxpayer money yet are not evaluated to show outcomes. They are assumed to be effective without adequate evaluation.

In addition this research provided unique data about the purchasing habits of a cross section of large Canadian companies that represent a variety of types of workplaces. Most notable was how much unhealthy food was purchased by each cafeteria, from chocolate bars and potato chips to French fries. The sheer quantity of these foods purchased speaks to the difficulty there may be to remove some of these items owing to their popularity.

The methods used to evaluate this program were novel. Purchasing records were collected and quantified using the Canadian Nutrient File. Proportions of some food combinations were used to remove the problem of differing numbers of people using the cafeteria. The use of purchasing records, the Canadian Nutrient File and the ratios will be discussed in more detail below.

Purchasing Records

The purchasing patterns of the cafeteria were used as a proxy for what people actually consumed in the cafeteria. It was assumed that cafeterias have very little waste due to cost saving measures. The use of purchasing records improved on many of the problems inherent in other objective methods, such as sales data, to assess program success. Sales data can introduce error when cafeteria staff enter items into the cash register, they may use any key that charges the same price for a particular item. Also, often the cash register is not precise enough for evaluation of nutrition programs as broad categories of items may be grouped under one key. For example, all entrees may be the same price therefore there would be no way to assess if more of the healthy entree was purchased as you would just have a total number of entrees purchased. Purchasing records were assumed to be superior because they reflect exactly what is used by the cafeteria. Most cafeterias operate in such a way as to not affect overall costs and profits by limiting waste; if a food item is not selling it is removed from the menu. Also the use of purchasing records afforded the opportunity to monitor if some foods increased while other foods decreased. For example, when monitoring the purchase of fruit and vegetables, you can observe that the purchase of this group may increase while another group decreases.

There were certain limitations to using purchasing records. These were the cyclical nature of purchasing bulk items and the assumption of little to no waste. There is the possibility that some items may be purchased in bulk and therefore only a few times per year on a cyclical basis. If the cafeteria buys some items only a few times a year there is the possibility that depending on the data collection period some purchases may be missed. There was some apprehension that this may have been the case for this research so to ensure that bulk purchases had not been missed a full year of purchasing records was collected by Compass Canada from each cafeteria. These were used to check some items that were not purchased in either the pre or the post data collection periods. For example, if butter was not purchased in the post collection period but had been purchased in the pre data collection period the full year was checked to ensure that a butter order had not been made just prior to the set data collection period for this research. The industries we sampled from were large enough that the three month data collection period included all regular purchases. For larger industries they often don't purchase more than they need due to limited storage on site. However if one was working with a smaller workplace it would

be important to investigate this possibility further. If purchasing records are used for other research it is important to collect several months to ensure that regular purchasing patterns are captured. This regular pattern may need to be discussed with cafeteria staff to ensure the most appropriate time frame.

Another limitation of using purchasing is the assumption that there was little waste, but this was not quantified. It would be useful to know if the level of waste is the same in all cafeterias. Further research could be done to quantify the amount of waste in a variety of workplaces cafeterias and determine if this is similar between cafeterias. This would help to validate the use of purchasing records to assess environmental nutrition programs in cafeterias or other food service establishments in the future. It would also be interesting to compare other objective forms of measurement such as tray observation or sales records to identify a best practice.

The use of purchasing records can have other applications as well. They can be used as a form of monitoring. The policies that have been implemented in Quebec and Ontario have relied on limiting certain food offering in school cafeterias. For example, Quebec schools were required to remove their deep fryers; in Ontario the new school food and beverage policy has a list of foods that are restricted for sale. Due to the limited staff and large number of schools there is the problem of monitoring to ensure the policy is being implemented as intended. For example, health unit staff in Quebec could request copies of the past year of purchasing reports to check if French fries or fryer oil was purchased and in Ontario they could check that the list of restricted foods were not being purchased. This would save time in physically going and monitoring if the required change had been made.

Canadian Nutrient File and Serving Size

Another innovation was the use of the Canadian Nutrient File (CNF)[75]to convert vegetables, fruit and grain products from the quantities they were purchased in to the more comparable serving size. This was essential as each cafeteria did not purchase the same list of produce or grains and it allowed for the calculation of total number of servings per category. Vegetables, fruits and grains were purchased in a variety of formats, for example, number of items (100 apples) or by weight (in pounds or kilograms). To convert

into serving size the CNF provided the gram weight per one food guide serving as defined by Health Canada.[20] This was used to calculate the number of servings.

Ratios

Another innovative use of the collected data was expressing some of the values in terms of ratios instead on absolute values. In this study this was crucial since the population using the cafeteria changed from pre to post intervention due to the economic downturn experienced between data collection periods. This caused an overall decrease in the amount of food purchased in intervention and control sites for most categories of foods. Comparing the amount of food purchased in terms of ratios this was a more stable estimate of change since if one category went down it was most likely in proportion with the other category from the same cafeteria.

In a workplace that had not experienced a change in population size using the cafeteria the ratios would still be useful to determine the magnitude of change and identify specific areas for improvement. For example, if the cafeteria was buying twice as much pop than other energy free drinks and more fruit compared to desserts this would be an indication that an intervention targeted to that particular site should focus on decreasing the amount of pop and not dessert purchased by cafeteria patrons. In this way purchasing records and ratios could be used to tailor interventions to improve specific aspects of healthy food offerings in a cafeteria.

There were several improvements to the study design and methods that would have enriched the results. These improvements are, to develop a better relationship with the workplace and individual cafeteria, the collection of additional information and investigate further why proportionally more intervention sites were lost and why compliance was not consistent.

Development of a better relationship with workplaces in addition to the cafeteria would have been ideal. Several of the cafeterias were lost because buy in from the workplace could not be generated after the research was already in place. In some cases the workplace was not aware of the research relationship between the cafeteria and researchers. A more coordinated effort to recruit both the workplace and the cafeteria was

needed and more partnership development in the beginning to keep both groups engaged and supportive of the research.

Collection of additional data would have also enriched the results. Since we suspected that the economic downturn affected the number of people using the cafeteria, in hindsight it would have been prudent to know how many people were using the cafeteria in both data collection periods. The number of people using the cafeteria would have affected the purchasing patterns of the cafeteria over a three month time period. This could have been collected by recording the number of transactions completed each day from Compass to get an average customer count and compare these pre and post. Attention would need to be paid to the number of people who only buy a beverage and compared between cafeterias to determine if this is stable across cafeterias.

It also would have been useful to investigate why proportionally more intervention sites were lost than controls. We know that one site was lost due to a food safety infraction and another was lost due to incomplete data collection. However the other two were lost because the workplace decided not to participate. Perhaps the work involved or the philosophy of the program was unacceptable to these worksites. This qualitative information would have been useful to understand why implementation was not possible in these sites and possibly provide recommendations for improved implementation in the future.

It would have been valuable to know why compliance was not consistent in all intervention sites. Perhaps there is a need for education to train staff who are responsible for the ordering to ensure they are aware of the intervention and required changes. Perhaps working with the food service manager alone is not enough. It may be that developing an implementation team that had representation from different types of staff in the cafeteria would have improved compliance to program criteria.

Developing workplace manager and decision maker relationships to improve buy-in would also be useful. It seems to be critical in the successful implementation of any health promotion program, including nutrition interventions. With this buy-in there is the potential that successful programs will lead to policy changes or other sustainable changes in workplace health. In the investigation of how to gain buy-in from management in a

wide variety of workplaces there is a need to explore and learn from workplaces that are leaders in the field of health promotion, interview stakeholders and key informants, survey managers and decision makers. Further research is essential to find out what type of information is most meaningful and persuasive for workplace participation.

One final consideration in this evaluation was that the cafeterias we studied were already offering healthy choices. Prior to commencing this study all cafeterias were already offering a variety of healthy choices as was seen in the minimal changes some of the intervention cafeterias were required to make to become an Eat Smart! certified cafeteria. The participating cafeterias were likely further along than other workplace cafeterias that would benefit more from this program. People are becoming increasingly interested in healthy eating, for a company like Compass to stay competitive they must offer healthier choices to attract new and keep existing clients. In future it would be useful to sample cafeterias from a variety of types and sizes of food service, to capture the 'mom and pop' type in addition to the large multinational companies.

In conclusion, the field of changing the food environment is moving quickly but there is still more that can be done to understand how environmental changes can help facilitate behavior changes to improve health outcomes and chronic disease risk. These environmental changes have the potential to improve people's health but it is necessary to determine the 'how' of doing so. To further this area of study an investigation of additional ways to improve the workplace nutrition environment should be undertaken. This should be done through testing the strategies recommended from this research on selected workplaces. It is documented that personal behavior change requires very intense resources and can be successful as was seen in the Diabetes Prevention trial.[56] Improving the nutrition environment at work may also require that the changes be very intensive in nature, such as limiting or restricting some foods for sale, or increasing the frequency of monitoring to ensure standards are met. Making the healthier choice the easier choice by whatever means is most effective is critical to maximize the utility of public funds spent to improve workplace nutrition.

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9.0 APPENDICES

Appendix 1

Eat Smart! School & Workplace Cafeteria Program
Revised Nutrition Standards 2008

Definition of 'A Healthier Way':

- The food item must count as **at least one food group** serving as defined by *Eating Well with Canada's Food Guide (2007).*
- **Healthier Preparation** methods: Use lower fat cooking methods like baked, boiled, broiled, barbequed, grilled, microwaved, steamed, raw (vegetables & fruit), roasted, sautéed, stir-fried, and toasted.
- Methods that are excluded: deep frying, preparing or serving foods with cream, cheese, coconut, peanut or other higher fat toppings, sauces or dressings.
- **Type of fat:** Healthier fats include oils that are predominantly unsaturated and non-hydrogenated such as canola, olive, safflower, sunflower, or peanut oils. Oils must be trans fat-free (i.e. labeled as no trans fat or 2 g or less saturated fatty acids and trans fatty acids combined and 15% or less energy from saturated fatty acids plus trans fatty acids).
- The **amount of fat** must be
  - low enough to be considered 'reduced fat' or 'low fat' or 'lower in fat'. If nutrient facts are available then low fat would be 3g of fat/serving; reduced and lower fat is at least 25% less fat than its original counterpart; AND
  - Trans fat cannot exceed 5% of total fat content in the finished food product and 2% for all oils, and spreadable-type margarines, etc.

  If nutrient facts are not available then use the professional judgment of a Registered Dietitian.

Grains:

A variety of whole grains including:

1. At least 75% of all sandwich-type choices (pre-made and/or made-to-order) on bread, bagels, pita, rolls, tortillas, wraps, English muffins, pizza dough, use whole grains.
2. At least 75% of breakfast cereals offered are whole grain.
3. At least 1 'other' whole grain choice is offered twice weekly. Other grains include whole wheat pasta or noodles, whole wheat couscous, brown or wild rice, barley, or bulgur.
4. At least one whole grain snack that is prepared in a **healthier way**. If this snack is a pre-packed product it must also meet the Eat Smart! Recreation Program Vending Criteria found at www.eatsmartontario.ca.

Definition of Whole Grain:
For the purposes of the Eat Smart! Ontario's Healthy School & Workplace Program, a **whole grain choice** is one that:

- Lists either '**whole'** or **'whole wheat'** in front of the type of grain as the **first** ingredient on the product ingredient list; **OR**
- Contains 2g fibre per reference amount (i.e. is a *source of fibre**); AND
- Is cooked, prepared and served in **a healthier way**

Vegetables and Fruit:

5. At least 6 choices of the following vegetable and fruit choices are offered (excluding fruit salads in heavy syrups, frozen juice bars, vegetable garnishes, vegetables or fruit that are prepared/served in a way that does not meet the **healthier way** criteria.

   Count these choices only once:
   __ Fruit (1 piece) or fruit salad (125 mL min.)
   __ 100% fruit or reduced-sodium vegetable juice (125 mL min.)
   __ Potatoes prepared in a healthier way* (125 mL min.)
   __ Tomato sauce e.g. on pasta (125 mL min.)
   __ Leafy green salad (250 mL min.)

   More than one of these choices may be counted:
   __ Other vegetables and/or fruits prepared in a healthier way* (eg. Non cream based soup with vegetables, vegetable sandwich toppings, vegetable pizza toppings, raw vegetables, or side-order or a-la-carte choices.

Milk and Alternatives:

6. At least 2 choices of fluid milk or fortified soy alternative beverage are available. Choices must be 2% M.F., 1% M.F. or skim. Choices can be plain or flavored.
7. At least 2 milk alternative choices are available (i.e. yogurt, cheese). Must contain 15% DV of calcium (i.e. ≤165mg) per 175g for yogurt, yogurt drinks, puddings and cottage cheese. Yogurt must be ≤2% M.F and cheese must be <20% M.F.

Meat and Alternatives:

8. At least 2 meat, fish, poultry or meat alternative choices are offered on a daily basis. These must be prepared and served in a **healthier way**.

Other:

9. If a daily special is offered, at least one (1) must include:
   — 3 or the 4 food groups in *Canada's Food Guide (2007*) AND one of these choices must be a vegetable or fruit; AND
   — Must be prepared and served in a **healthier way**

   Daily specials: are hot or cold meals or meal combinations that are offered at a set price that are usually cost effective (i.e. is cheaper to buy the meal combination rather than a la carte items).

10. Sandwich fillings (e.g. tuna, chicken salad, egg salad, etc.) prepared with reduced or lower fat condiments, dips, spreads or mixes

11. Fat and oil products must be contain healthier **types and amounts of fat**. Refer to the definition of healthier way for specific criteria. These fat and oil products should be available
   — In all margarines and spreads.
   — In at least one type of salad dressing.
   — Whenever possible in other fat-based condiments like dips, sauces and gravies.

12. Fat and oil-based condiments, dips, spreads and sauces or gravies must have the option to be
    - Served on the side
    - Not used on hot or cold meals
    - Not used on side dishes
    - Not used on vegetables

13. If French fries or poutine are offered as part of a meal, a substitute must be offered at no additional fee. The substitute could be: baked, boiled or mashed potato, vegetables, salad, rice or other grain products and must be prepared in a **healthier way**.

14. A serving of French fries or poutine must include an option of 112 gram/4oz size or smaller.

15. The cafeteria is willing to share the available ingredient/nutritional information and be open to find out more information if required.

16. Water (tap and/or bottled) available at all times.

Foods of Minimal Nutritional Value

Schools:
50% of all foods and beverages available at all influential purchase locations must be
- Found within one (or more) of the four food groups
- Prepared in a **healthier way**

Influential purchase locations are display areas that are situated in locations that are easy to access and are highly visible including:
- Racks, displays, shelving, baskets at any point of purchase,
- Displays at eye-level
- Self-serve stations
- Mobile food carts

Workplaces:
25% of all foods and beverages available at all influential purchase locations must be
- Found within one (or more) of the four food groups
- Prepared in a **healthier way**

Influential purchase locations are display areas that are situated in locations that are easy to access and are highly visible including:
- Racks, displays, shelving, baskets at any point of purchase,
- Displays at eye-level
- Self-serve stations
- Mobile food carts

For a higher **fibre** choice...

choose whole grain bread.

Eat Smart!

Ontario's Healthy Workplace Program

Craving a

chocolate

treat?

Choose chocolate milk.

Eat Smart!

Ontario's Healthy Workplace Program

Looking for a

Sweet

ending?

Choose fruit for dessert.

Eat Smart!

Ontario's Healthy Workplace Program

Add

protein

to your salad.

Choose chickpeas, eggs or beans.

Eat Smart!

Ontario's Healthy Workplace Program

For a

healthier

meal,

have a vegetable instead of fries.

Eat Smart!

Ontario's Healthy Workplace Program

PROGRAM POSTER 16” X 24”

How sweet it is!

We won the Eat Smart! Award of Excellence.

This award-winning workplace promotes healthy living.

An Eat Smart! workplace offers more options in whole grain products, vegetables and fruit and lower fat milk products and also limits food and beverages that are high in sugar, fat and calories.

You'll find:
- A variety of healthier food choices, on the menu and by request
- A demonstrated track record in food safety
- A workplace in compliance with the Smoke Free Ontario Act

The choice is yours!
- Choose foods prepared using healthier cooking methods – broiled,steamed, grilled
- Top up with vegetables and fruit
- Ask for sauces, dressings, and spreads on the side
- Ask for healthy substitutions (e.g. salad instead of fries)

Canadian Cancer Society / Société canadienne du cancer

HEART & STROKE FOUNDATION OF ONTARIO
Finding answers. For life.

Eat Smart! Award of Excellence

Eat Smart! Ontario's Healthy Workplace Program

www.EatSmartOntario.ca

Eat Smart! and feel better!

This program is supported by the Ontario Ministry of Health Promotion

We got picked!

We won the Eat Smart! Award of Excellence.

This award-winning workplace promotes healthy living.

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Finding answers. For life.

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Eat Smart! Ontario's Healthy Workplace Program

www.EatSmartOntario.ca

Eat Smart! and feel better!

This program is supported by the Ontario Ministry of Health Promotion

Choose the healthier option.

Look for Eat Smart! tips and facts in your cafeteria today, and you will be on your way to choosing a healthier lifestyle.

Eat Smart! Ontario's Healthy Workplace Program

Eat Smart! and feel better!

THE GRAFFIC LINK DESIGN STUDIO INC.
202 Grand River Ave., Brantford, Ontario N3T 4Y1
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corporate marketing + communications

EAT SMART!
POP DISPLAY MATERIALS
December, 2008

TENT CARDS

We got picked!

We won the Eat Smart! Award of Excellence.

Eat Smart! and feel better!

Eat Smart! Award of Excellence

This award-winning workplace promotes healthy living.

You'll find:

- A variety of healthier food choices, on the menu and by request
- A demonstrated track record in food safety
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HEART & STROKE FOUNDATION OF ONTARIO
Finding answers. For life.

Eat Smart! and feel better!

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- Top up with vegetables and fruit
- Ask for sauces, dressings, and spreads on the side
- Ask for healthy substitutions (e.g. salad instead of fries)
- Choose a sandwich on whole grain bread

www.EatSmartOntario.ca

This program is supported by the Ontario Ministry of Health Promotion

Eat Smart! Ontario's Healthy Workplace Program

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Eat Smart! Ontario's Healthy Workplace Program

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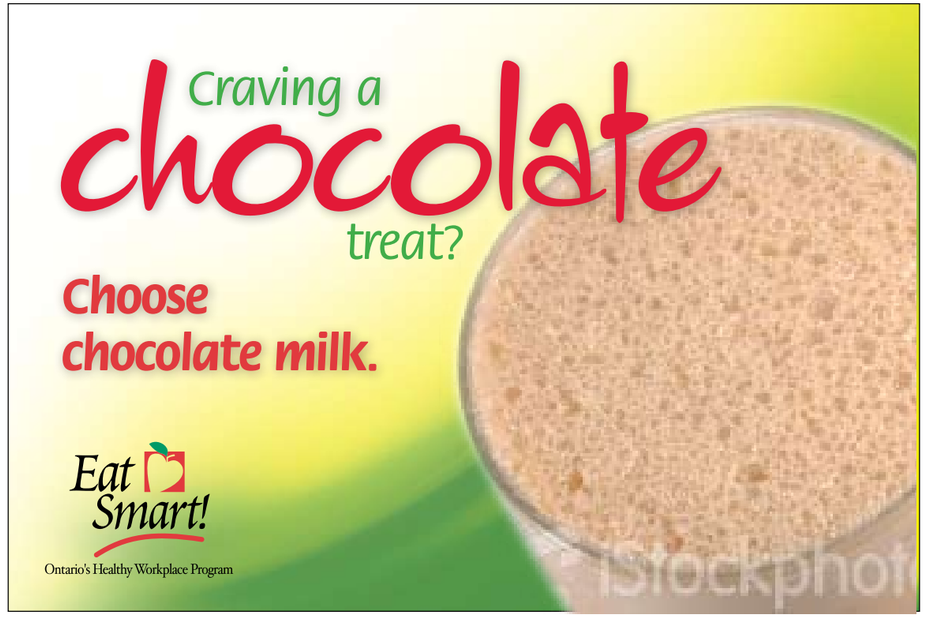
EAT SMART!
POP DISPLAY MATERIALS
December, 2008

GLASS TALKERS 4” X 6”



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December, 2008

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You have been invited to participate in an exciting research opportunity about healthy eating.

The following is a summary of what will be expected of you, should you decide to participate in this research (for a more detailed explanation of the research protocol and timeline please see the attached document).

Participating workplace cafeterias will be expected to take part in the following processes:

Participating Workplace cafeterias will take part in the following processes:

- Read and sign the Agreement to Participate and return to Erinn Salewski, 100 Constellation Crescent, Ottawa, ON, K2G 6J8; erinn.salewski@ottawa.ca.

- Agree to have research assistants conduct onsite observations/very short interviews of what employees eat in the cafeteria during lunch hours. Trained research assistants will undertake observations/interviews over two-one week periods in the months of October/November 2008 and April 2009. Employees will be free to consent to participate or not and will not be observed if they do not wish to be involved.

- Inform your employees about the potential request for participation in the research study without disclosing the intent of the study, so as not to bias the results.

Agreement to Participate

Principal Investigators:

Name Katherine Gray-Donald and Erinn Salewski
Email: Katherine.gray-donald@mcgill.ca and erinn.salewski@ottawa.ca
Telephone: 1-514-398-7677 613-580-6744 ext 13738
Department: School of Dietetics and Human Health

INTRODUCTION:
You are being invited to participate in outcome evaluation research being conducted at McGill University. This package provides you with the information you will need when considering whether to participate in this evaluation. If you decide to participate, you will be asked to sign this Agreement to Participate which states that you have read the *Summary of the Study* understand your role.

STUDY BACKGROUND
Eat Smart! is a unique point of purchase health promotion program offering recognition to Ontario workplace cafeterias that meet high standards in healthy food choices and food safety. The goal of the *Eat Smart!* Program is to contribute to the reduction of acute (food borne illness) and chronic diseases (resulting from poor food choices and excess energy intake). This goal is achieved through a combination of strategies and endeavors to:

- Increase awareness and knowledge of healthy eating and food safety;
- Increase availability of healthy food choices, based on Eating Well with Canada's Food Guide;
- Promote healthy food choices

Despite the growing popularity of point of purchase (POP) nutrition programs, such as *Eat Smart!*, little is known about the impact and effectiveness these programs have in bringing about behaviour change. This research proposes to evaluate the effectiveness and behavioural outcomes of the integration of a revised nutrition standard and inclusion of new standards for vending machines into the existing *Eat Smart!* Workplace Program.

PROPOSED RESEARCH QUESTION AND METHODS
The objectives of this research are a) to address the current lack of outcome evaluation for POP nutrition programs and b), support the use of these programs in the workplace. To accomplish this, the research will address the following questions:

1. Does *Eat Smart!* increase the amount of healthy foods[1] and decrease the amount of less healthy foods[2] purchased by cafeteria operators?
2. Does the implementation of *Eat Smart!* lead to improved food intakes among a sample of employees who eat at the cafeteria (increased fruit and vegetable portions, decreased total fat intake, decreased saturated fat intakes and less total calories consumed at lunchtime)?
3. Do the *Eat Smart!* promotional materials in the target worksites increase employee awareness of the *Eat Smart!* Workplace Program?

STUDY PROCEDURES

The study design will have two main components examined before and after the introduction of the *Eat Smart!* workplace program. There will be eight 'intervention' and eight 'control' workplaces. In mid October to mid December 2008 purchasing data from each of the 16 workplace cafeterias and their respective vending programs will be collected (these data are routinely collected by Compass Canada). The use of food purchasing data is intended to be a substitute for disappearance data. These data represent an estimate of the food consumed in the workplace. In addition to this global estimate of total food consumption, a sample of systematically chosen employees eating in each cafeteria will be asked to report on all foods consumed (from home or from food purchased) while in the cafeteria. These two measures will be repeated in April and May 2009.

Sample

The study will be undertaken at 16 worksite cafeterias operated under contract by Compass Canada, a food service provider with whom we are partnering. For inclusion within the study eligible workplaces must have both an operating cafeteria, at least one vending machine available to employees and not currently be participating in the earlier version of the *Eat Smart!* program. There will be eight intervention sites where Compass Canada and a registered dietitian from the local public health unit will make changes in both the cafeteria and vending machine provisioning as of January 2009. The eight intervention sites will be compared to eight control sites who have not implemented the *Eat Smart!* program.

[1] Healthier foods: A food item that counts towards one food group serving as defined by Eating Well with Canada's Food Guide (2007) and conforms with Eat Smart! Nutrition standards for recreation centres, vending machines and healthy workplace program (Please see Appendix 3)

[2] Less healthy foods: A food item that is recommended for consumption in moderation by Eating Well with Canada's Food Guide (2007) and is not recognized under the Eat Smart! nutrition standards for recreation centres, vending machines and healthy workplace program (Appendix 3)

Detailed Timeline	
Timeline	**Deliverable**
July and August 2008	• Background analysis: Research team collects and analyzes purchasing data from your cafeteria provided by Compass Canada (September - November 2008) to present an idea of the impact of seasonal trends as well as current employee purchasing habits for all 16 sites.
September 2008	• Information packages will be provided to all worksites participating in the research. These packages will include written consent forms, detailed information on the terms of participation and outline of the data collection timeline and processes.
October-November 2008 Time 0	• Another set of purchasing data from your cafeteria will be provided to the research team by Compass Canada. These purchasing records are collected as baseline data for the pre intervention period. • Research assistants will be contacting you to schedule 5 (1 week) onsite visits that encompass observations of cafeteria patron's lunches using a prepared data collection form. • Cafeteria patrons will be chosen at random to be observed.
April 2009 Time 2	• The research team will collect post intervention purchasing data from your cafeteria through Compass Canada. These data will be compared with all the purchasing data we collected earlier to provide historical data to account for trends. • Research assistants will be contacting you to schedule another set of 5 (1 week) onsite visits that encompass observations of cafeteria patron's lunches using a prepared data collection form. • Cafeteria patrons will be chosen at random to be observed.
May-August 2009	• The research team will analyze collected data and generate a report.

PARTICIPATION

Participating workplace cafeterias will be involved with helping the research team to collect outcome data. This data collection process will last approximately 2 weeks and take place over October 2008 to April 2009.

Workplace cafeterias will participate in the following processes:

- Agree to have research assistants conduct onsite observations/very short interviews of what employees eat in the cafeteria during lunch hours. Trained research assistants will undertake observations/interviews over two-one week periods in the months of October/November 2008 and April 2009. Employees will be free to consent to participate or not and will not be observed if they do not wish to be involved.

- Inform your employees about the potential request for participation in the research study without disclosing the intent of the study, so as not to bias the results.
- Read and sign the Agreement to Participate and return to Erinn Salewski, 100 Constellation Crescent, Ottawa, ON, K2G 6J8; erinn.salewski@ottawa.ca.

COMPENSATION:
You will not receive money or any other form of monetary compensation for participating in this research.

CONFIDENTIALITY:
If you agree to participate in this evaluation, any information submitted for the purposes of this research will be kept confidential. All interviewers will receive training on keeping all information about the food service confidential. You company will not be identified in any reports on the research project. You are encouraged to ask any questions at any time about the nature of the study and the methods being used.

FUNDING:
This evaluation is funded by the Canadian Institute of Health Research for a one year period.

CONTACTS:
If you have questions pertaining to this research, please contact Katherine Gray-Donald Katherine.gray-donald@mcgill.ca at 1-514-398-7677 or Erinn Salewski, erinn.salewski@ottawa.ca at 613-580-6744 ext 13738

Agreement to Participate:

I have reviewed the evaluation design outlined above and have had any questions I have about the evaluation answered to my satisfaction. I understand that my company's participation is voluntary and that we can withdraw from the evaluation at any time.

I agree the research data gathered for this study may be published provided my name or name of my organization or other information which may identify us is not used.

I ACKNOWLEDGE THAT I HAVE READ THE ABOVE EXPLANATION OF THIS EVALUATION THAT ALL OF MY QUESTIONS HAVE BEEN SATISFACTORILY ANSWERED, AND I AGREE TO MY COMPANY'S PARTICIPATION IN THIS EVALUATION.

_____Signature of workplace contact

_____ Printed name of workplace contact

Date _____

Read and sign the agreement to participate and return to Erinn Salewski, 100 Constellation Crescent 7th Floor, Ottawa, ON, K2G 6J8 Mail Code 26-42; erinn.salewski@ottawa.ca

You have been invited to participate in exciting research to evaluate the Eat Smart! program. The Eat Smart! program is designed to enable workplaces to provide and promote healthy eating in an environment that have optimal conditions for the prevention of food borne illness (for more detailed information on the Eat Smart! program please refer to brochure included with this package).

The following is a summary of what will be expected of you, should you decide to participate in this research (for a more detailed explanation of the research protocol and timeline please see the attached document).

Participating workplace cafeterias will be expected to take part in the following processes:

- Read and sign the Agreement to Participate and return to Erinn Salewski, 100 Constellation Crescent, Ottawa, ON, K2G 6J8; erinn.salewski@ottawa.ca.

- Agree to qualify for the Eat Smart! program in January 2009. You will be contacted by a representative from your local public health unit to begin this process in December 2009.

    - The health unit representative will set up a time to meet with you to evaluate your menu.
    - She/he will recommend any changes that need to be made for your cafeteria to qualify. These changes will need to be made by January 2009.
    - To remain certified as an Eat Smart! workplace you must also agree to keep the changes made to your menu for 12 months and agree to display the promotional materials provided to you by the health unit for the length of this study
    - More information on qualifying for the Eat Smart! program will be provided by the health unit representative.

- Agree to have research assistants conduct onsite observations/very short interviews of what employees eat in the cafeteria during lunch hours. Trained research assistants will undertake observations/interviews over two-one week periods in the months of October/November 2008 and April 2009. Employees will be free to consent to participate or not and will not be observed if they do not wish to be involved.

- Agree to have a representative from the Health Unit conduct an onsite observation of Eat Smart! promotions (materials and signage).

- Inform your employees about the potential request for participation in the research study without disclosing the intent of the study, so as not to bias the results.

Agreement to Participate

Principal Investigators:

Name Katherine Gray-Donald and Erinn Salewski
Email: Katherine.gray-donald@mcgill.ca and erinn.salewski@ottawa.ca
Telephone: 1-514-398-7677 613-580-6744 ext 13738
Department: School of Dietetics and Human Health

INTRODUCTION:

You are being invited to participate in outcome evaluation research being conducted at McGill University. This package provides you with the information you will need when considering whether to participate in this evaluation. If you decide to participate, you will be asked to sign this Agreement to Participate which states that you have read the *Summary of the Study* understand your role.

STUDY BACKGROUND

Eat Smart! is a unique point of purchase health promotion program offering recognition to Ontario workplace cafeterias that meet high standards in healthy food choices and food safety. The goal of the *Eat Smart!* Program is to contribute to the reduction of acute (food borne illness) and chronic diseases (resulting from poor food choices and excess energy intake). This goal is achieved through a combination of strategies and endeavors to:

- Increase awareness and knowledge of healthy eating and food safety;
- Increase availability of healthy food choices, based on Eating Well with Canada's Food Guide;
- Promote healthy food choices

Despite the growing popularity of point of purchase (POP) nutrition programs, such as *Eat Smart!*, little is known about the impact and effectiveness these programs have in bringing about behaviour change. This research proposes to evaluate the effectiveness and behavioural outcomes of the integration of a revised nutrition standard and inclusion of new standards for vending machines into the existing *Eat Smart!* Workplace Program.

PROPOSED RESEARCH QUESTION AND METHODS

The objectives of this research are a) to address the current lack of outcome evaluation for POP nutrition programs and b), support the use of these programs in the workplace. To accomplish this, the research will address the following questions:

1. Does *Eat Smart!* increase the amount of healthy foods[1] and decrease the amount of less healthy foods[2] purchased by cafeteria operators?
2. Does the implementation of *Eat Smart!* lead to improved food intakes among a sample of employees who eat at the cafeteria (increased fruit and vegetable portions, decreased total fat intake, decreased saturated fat intakes and less total calories consumed at lunchtime)?
3. Do the *Eat Smart!* promotional materials in the target worksites increase employee awareness of the *Eat Smart!* Workplace Program?

STUDY PROCEDURES

The study design will have two main components examined before and after the introduction of the *Eat Smart!* workplace program. There will be eight 'intervention' and eight 'control' workplaces. In mid October to mid December 2008 purchasing data from each of the 16 workplace cafeterias and their respective vending programs will be collected (these data are routinely collected by Compass Canada). The use of food purchasing data is intended to be a substitute for disappearance data. These data represent an estimate of the food consumed in the workplace. In addition to this global estimate of total food consumption, a sample of systematically chosen employees eating in each cafeteria will be asked to report on all foods consumed (from home or from food purchased) while in the cafeteria. These two measures will be repeated in April and May 2009.

Sample

The study will be undertaken at 16 worksite cafeterias operated under contract by Compass Canada, a food service provider with whom we are partnering. For inclusion within the study eligible workplaces must have both an operating cafeteria, at least one vending machine available to employees and not currently be participating in the earlier version of the *Eat Smart!* program. There will be eight intervention sites where Compass Canada and a registered dietitian from the local public health unit will make changes in both the cafeteria and vending machine provisioning as of January 2009. The eight intervention sites will be compared to eight control sites who have not implemented the *Eat Smart!* program.

[1] Healthier foods: A food item that counts towards one food group serving as defined by Eating Well with Canada's Food Guide (2007) and conforms with Eat Smart! Nutrition standards for recreation centres, vending machines and healthy workplace program (Please see Appendix 3)

[2] Less healthy foods: A food item that is recommended for consumption in moderation by Eating Well with Canada's Food Guide (2007) and is not recognized under the Eat Smart! nutrition standards for recreation centres, vending machines and healthy workplace program (Appendix 3)

Detailed Timeline	
Timeline	**Deliverable**
July and August 2008	• Background analysis: Research team collects and analyzes purchasing data from your cafeteria provided by Compass Canada (September - November 2008) to present an idea of the impact of seasonal trends as well as current employee purchasing habits for all 16 sites.
September 2008	• Information packages will be provided to all worksites participating in the research. These packages will include written consent forms, detailed information on the terms of participation and outline of the data collection timeline and processes.
October-November 2008 Time 0	• Another set of purchasing data from your cafeteria will be provided to the research team by Compass Canada. These purchasing records are collected as baseline data for the pre intervention period. • Research assistants will be contacting you to schedule 5 (1 week) onsite visits that encompass observations of cafeteria patron's lunches using a prepared data collection form. During their observation they will also be asking permission of the cafeteria patron's to inquire about their awareness of the Eat Smart! program. • Cafeteria patrons will be chosen at random to be observed.
March 2009	• A representative from the health unit will conduct one monitoring visit per intervention site to ensure the program materials and signage is implemented in a similar fashion in all 8 intervention sites.
April 2009 Time 2	• The research team will collect post intervention purchasing data from your cafeteria through Compass Canada. These data will be compared with all the purchasing data we collected earlier to provide historical data to account for trends. • Research assistants will be contacting you to schedule another set of 5 (1 week) onsite visits that encompass observations of cafeteria patron's lunches using a prepared data collection form. • Cafeteria patrons will be chosen at random to be observed.
May-August 2009	• The research team will analyze collected data and generate a report.

PARTICIPATION

Participating workplace cafeterias will be involved with helping the research team to collect outcome data. This data collection process will last approximately 2 weeks and take place over October 2008 to April 2009.

Workplace cafeterias will participate in the following processes:

- Read and sign the Agreement to Participate and return to Erinn Salewski, 100 Constellation Crescent, Ottawa, ON, K2G 6J8; erinn.salewski@ottawa.ca.
- Agree to qualify for the Eat Smart! program in January 2009. You will be contacted by a dietitian at your local public health unit to begin this process in December 2009. The dietitian will set up a time to meet with you to evaluate your menu. She will recommend any changes that need to be made for your cafeteria to qualify. These changes will need to be made by January 2009.
- Agree to have research assistants conduct onsite observations/very short interviews of what employees eat in the cafeteria during lunch hours. Trained research assistants will undertake observations/interviews over two-one week periods in the months of October/November 2008 and April 2009. Employees will be free to consent to participate or not and will not be observed if they do not wish to be involved.
- Agree to have a representative from the Health Unit conduct an onsite observation of Eat Smart! promotions (materials and signage).
- Inform your employees about the potential request for participation in the research study without disclosing the intent of the study, so as not to bias the results.

COMPENSATION:
You will not receive money or any other form of monetary compensation for participating in this research.

CONFIDENTIALITY:
If you agree to participate in this evaluation, any information submitted for the purposes of this research will be kept confidential. All interviewers will receive training on keeping all information about the food service confidential. You company will not be identified in any reports on the research project. You are encouraged to ask any questions at any time about the nature of the study and the methods being used.

FUNDING:
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If you have questions pertaining to this research, please contact Katherine Gray-Donald Katherine.gray-donald@mcgill.ca at 1-514-398-7677 or Erinn Salewski, erinn.salewski@ottawa.ca at 613-580-6744 ext 13738

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I agree the research data gathered for this study may be published provided my name or name of my organization or other information which may identify us is not used.

I ACKNOWLEDGE THAT I HAVE READ THE ABOVE EXPLANATION OF THIS EVALUATION THAT ALL OF MY QUESTIONS HAVE BEEN SATISFACTORILY ANSWERED, AND I AGREE TO MY COMPANY'S PARTICIPATION IN THIS EVALUATION.

_____Signature of workplace contact

_____ Printed name of workplace contact

Date _____

Read and sign the agreement to participate and return to Erinn Salewski, 100 Constellation Crescent 7th Floor, Ottawa, ON, K2G 6J8 Mail Code 26-42; erinn.salewski@ottawa.ca

Appendix 5: Workplace Information

Worksite/ Criteria	BC	CE	CO	EN	MC	MD	TB	GM	PW	RO	SJ
Location	Mississauga	Toronto	Burlington	Scarborough	London	Brampton	London	Toronto	Mississauga	Cambridge	Hamilton/Satellite in Stoney Creek
Type of Business	High Tech	Manufacturing	Call centre	Power	Food Manu-facturing	TV	Financial	Newspaper	Aircraft engine manufacturer	Manufacturer -Medium voltage units	Hospital
Popula-tion Served		1700 over 24 hour 5 shift schedule 1800	776 but can be as high as 850 with contractors 200-250 for cafe		550 250/120/180	700 - mostly middle aged and senior - all long term employees - main	1350	800 to 700 reduced by about 12-15%.	1000 to 750	900 Down to 700 Students for summer all age groups on site	approx 2400 employees -70% aged 34-55 less than 17% under age of 34 and 11% over aged 55
Did this change?	Population changes all the time due to layoffs	shifts went from 3 to 2, layoffs	'constantly hiring'		No reply	layoffs	"Drastic downsizing"	Transaction count went down from a monthly avg. of 11365 to 9860 between the two periods	downsizing	450 + Layoffs, one site moved to Mexico	No reply
Blue : White collar staff		white collar during the day only account for 10 to 15% of total rest blue collar		Is mixed blue and white collar - heavy white anglo population	82% blue collar, 18% white collar				Engineers & Administration personnel	50% blue collar, 50% white collar	30% blue collar 70% professionals
Men :				60% female					Male 65% /	Well split	90% female

Appendix 5: Workplace Information

Worksite/ Criteria	BC	CE	CO	EN	MC	MD	TB	GM	PW	RO	SJ
Women									Female 35%		and 10% male
# caf staff		7 full time employees, 4 part time employees and 1 manager at this location. 2 people were laid-off mid-January, and the elimination of the midnight shift meant the transfer out of 2 other employees	3	8	3		8	7	5	5 1xmanager 1xsupervisor 3xassociates	18 Associates 1 Manager 1 Catering Manager 1 Chef
Was there a QSR on-site?		Our service includes Sandwich Central, Culinary table, Fresh grille, Pizza Pizza, Tim Hortons, On The Go, Impressions catering			no					no	AM Grille On the Go Fresh Grille Wild Greens Wheat Street Pizza Pizza Culinary (Baja, Menutainment) Van Houtte Coffee Cold Beverage Program – exclusive with

Appendix 5: Workplace Information

Worksite/ Criteria	BC	CE	CO	EN	MC	MD	TB	GM	PW	RO	SJ
											Pepse as is the Hospital Impressions Catering
Environmental Scan info	-industrial area, bldg far back from main road -within 5 min drive- +++ restaurants and drive thrus -xtreme pita and starbucks in walking distance (saw group of employees returning with food from these)	-commercial area -similar to Enbridge but restaurants are more spread out, may be hard to get to on foot -1.3 km away Anthony's (grill and bfast) -1.2 km away-Jack Astors and grocery store -250 m away-Harvey's, Swiss Chalet, sit down restaurant -across street-superstore, gas station, some amenities	-within walking distance kelseys, montanas, swiss chalet , harveys -industrial area	-commercial area Lots of stores and strip malls close by -++ amenities to draw people out -across st-swiss chalet and harveys, 2 grocery, subway, noodle delight, 2 pubs, starbucks, wendys, gas station -0.5 km away-popeyes, steak and grill, pastry shop, coffeetime, pizza x 2, chuckie cheese, hasty	-industrial area -not open to the public -across street Sports bar cafe, Mini mart and convenience store	-very large building -industrial area -gas station with convenience store across street -within 5 mins drive sit down rest, tim hortons, subway -5 min walk Thia, Italian sandwich place	-industrial area -not a public building -no chipstand out front at noon -Across street Seoul Gardens-sushi house -Western fairgrounds nearby-not open all year.	-nothing directly around but walking distance to Queen west (5-7 min walk) -pubs, restaurants, stores	-very large building -industrial area Tim hortons, wendys , banquet hall, carribean restaurant within 5 mins driving distance --nothing directly around p and w just other large industrial buildings	Many local catering units, timmys, Mcd, subway ect Al walking distance	-residential neighbourhood -across street gas station convenience store and Tim Horton's drive thru -250 m Country Style and gas station -1-2 km away lots of stores and restaurants in strip mall ie Crabby Joes, Jack Astors, Walmart , Fortino's etc Many small bistro's and pubs, sandwich shops, ethnic

Worksite/ Criteria	BC	CE	CO	EN	MC	MD	TB	GM	PW	RO	SJ
		-Celestica was massive		market, dairy queen							foods.
Other	19 Cold Beverage, 3 Snack	14 Cold Beverage, 11 Snack, 5 Hot Beverage -they use a lot of Adecco temporary service people so the plant workers tend to be a bit transient in that they are there one day and gone the next			3 shifts-cafe only open during day shift, vending available 24 hours 250 staff on during day, 120 on evening, 180 night shift	client is Aerospace Co. Also cater to administrative departments of Peel Health and William Osler					

December 9, 2008
Eat Smart! Research Training Session- Vending machine nutrition standard
Teleconference
10am-11am

INTRODUCTION/BACKGROUND
Mary Ellen Prange provided a brief background on the development of the nutrition standard, the algorithm and the promotional materials for the Eat Smart! Recreation Center Program.

PROMOTIONAL MATERIALS
All promotional materials (including vending materials: posters, stickers (small and large), vinyl banner and consumer information cards) will be sent to health units prior to the launch of the program with accompanying instructions for use as well as operator guidelines for the workplace. You should be receiving these materials the week of January 12th, 2009. Exact date TBD.

Note: promotional materials contain the word "healthier" not "healthy". The use of the word "healthier" does not contravene CFIA food and drug regulations.

ASSESSMENT AND IMPLEMENTATION
Please use Phase #2 (indicated on the nutrition standard for snack vending machines) for the purposes of this research

For this research if there are numerous vending machines onsite, there can be discussion as to the feasibility of assessing them all. Please contact Samara Foisy directly if there are any problems with assessing all the machines onsite.

BEVERAGE MACHINES
At this time we are assessing all beverage machines onsite and offering suggestions for change, as per Phase 2 guidelines. These changes are voluntary and up to the administrator. Again, if the number of beverage machines are onerous please speak to Samara Foisy directly and an appropriate number to asses will be discussed.

Also note that in some cold beverage machines (i.e. ones with opaque case) the vinyl banner and stickers will not work.

Hot beverage machines do not need to be assessed, as the availability of choices in these machines would likely not be Eat Smart! choices.

PRODUCTS WITH MISSING NUTRIENT FACTS TABLE
If a product is missing a nutrient facts table please refer to the list of vending products available on the Eat Smart! website (product listing for recreation centre pilot- under the Information for Health Unit section). If the product is not there and it cannot be assessed using the revised Workplace Nutrition Standard please contact Mary Ellen Prange directly (see contact information at end of document). Sandwiches in vending machines that don't have a nutrient facts table please use the revised Eat Smart! Workplace Nutrition Standard to ensure this would be an Eat Smart! choice.

Appendix 6: Training session for RDs involved in implementation

COUNTING SELECTIONS

When counting the number of selections in a vending machine, please ensure that each product is a separate selection (e.g. 3 different flavors of chips from the same company would be 3 different selections).

ONGOING SUPPORT

Questions related to assessment will be posted on the Information For Health Unit side of the Eat Smart! website on an ongoing basis to help you during this phase.

I have also included contact details for the other RD's involved with this research so that you can share information.

If you require additional support Mary Ellen Prange can be reached at:
meprange@opha.on.ca
519-620-8159 (home office)

Eat Smart!
Guidelines for integrating vending machine nutrition standards into the Eat Smart! workplace program

Eat Smart! Workplace Research 08-09

For the purposes of this research, nutrition standards for vending machine will be integrated into the Eat Smart! workplace program.

What this means is that:

1. All snack vending machines on the workplace premise, whether directly inside the cafeteria or not, must be assessed and qualify for the Eat Smart! Recreation Centre Program nutrition standard for vending machines using the assessment tool provided.

2. All health units participating in the research will be in Phase 2, where at least 25% of the food choices in dry snack vending machines comply with the Eat Smart! nutrition criteria

3. If beverage vending machines exist they must be assessed for the Eat Smart! Recreation Centre Program nutrition standard for beverage machines. The results of the assessment and the recommendations must be shared with the operator for their consideration. Whether the results are implemented is optional.

4. Six product lists have been developed to assist health units implementing the Eat Smart! Recreation Centre program to identify packaged food products that qualify as “Eat Smart! choices” in snack vending machines. A list for each category of food products, according to the nutrition standard for vending machines and snack bars is available: Grain Products, Vegetables and Fruit, Milk and Alternatives, Meat and Alternatives, Nuts, Seeds and Legumes, and Composite Foods. A separate list for Vegetable and Fruit Chips has been developed as these products are assessed according to the criteria established for Grain Products but are still part of the Vegetables and Fruit category. These lists can be found on the Eat Smart! website (www.eatsmartontario.ca) under “Information for Health Units/ Product Listing for Recreation Centre Pilot”

5. If you have any questions with regards to assessing snack or beverage vending machines please contact Mary Ellen Prange at meprange@opha.on.ca

Agreement to Participate

Principal Investigators:

Name Katherine Gray-Donald and Erinn Salewski
Email: Katherine.gray-donald@mcgill.ca and erinn.salewski@ottawa.ca
Telephone: 1-514-398-7677 613-580-6744 ext 13738
Department: School of Dietetics and Human Health

INTRODUCTION:
You are being invited to participate in outcome evaluation research being conducted at McGill University. This package provides you with the information you will need when considering whether to participate in this evaluation. If you decide to participate, you will be asked to sign this Agreement to Participate which states that you have read the *Summary of the Study and* understand your role.

STUDY BACKGROUND
Eat Smart! Is a unique point of purchase health promotion program offering recognition to Ontario workplace cafeterias that meet high standards in healthy food choices and food safety.

Despite the growing popularity of point of purchase (POP) nutrition programs, such as *Eat Smart!*, little is known about the impact and effectiveness these programs have in bringing about behaviour change. This research proposes to evaluate the effectiveness and behavioural outcomes of the integration of a revised nutrition standard and inclusion of new standards for vending machines into the existing *Eat Smart!* Workplace Program. Its significance is twofold. First, it addresses the role that point of purchase programs may have on improving the intake of vegetables and fruit, decreasing fat intake and increasing the availability of overall healthier choices for consumers when they eat away from home. At this time, there is a lack of knowledge concerning the implications of introducing "healthier" choices, whether they will be chosen over the less healthy alternatives, and how these choices affect consumer demand. Secondly it establishes and reinforces the link between healthy eating and the prevention of chronic disease.

The Nutrition Resource Centre (NRC), is finalizing the revised nutrition standard, program materials and a plan for integration of a vending machine component into the *Eat Smart!* program. This is one of the initiatives included in the Ontario's Government's Action Plan for Healthy Eating and Active Living. The development of *Eat Smart!* nutrition standards for food and beverage vending are a key focus of the expansion. The vending component will be integrated within the province wide *Eat Smart!* workplace program in January 2009. At that time, a revised nutrition standard for workplace cafeterias will also be launched. The impact of this revised *Eat Smart!*

Workplace Program on consumer behavior in settings that haven't previously qualified for the Eat Smart! Award will be measured.

PROPOSED RESEARCH QUESTION AND METHODS

The objectives of this research are a) to address the current lack of outcome evaluation for POP nutrition programs and b), support the use of these programs in the workplace. To accomplish this, the research will address the following questions:

1. Does *Eat Smart!* increase the amount of healthy foods[1] and decrease the amount of less healthy foods[2] purchased by cafeteria operators?
2. Does the implementation of *Eat Smart!* lead to improved food intakes among a sample of employees who eat at the cafeteria (increased fruit and vegetable portions, decreased total fat intake, decreased saturated fat intakes and less total calories consumed at lunchtime)?
3. Do the *Eat Smart!* promotional materials in the target worksites increase employee awareness of the *Eat Smart!* Workplace Program?

STUDY PROCEDURES

The study design will have two main components examined before and after the introduction of the *Eat Smart!* workplace program which will occur in January 2009. There will be eight 'intervention' and eight 'control' workplaces. In mid October to mid December 2008 purchasing data from each of the 16 workplace cafeterias and their respective vending programs will be collected (these data are routinely collected by Compass Canada). The use of food purchasing data is intended to be a substitute for disappearance data. These data represent an estimate of the food consumed in the workplace. In addition to this global estimate of total food consumption, a sample of systematically chosen employees eating in each cafeteria will be asked to report on all foods consumed (from home or from food purchased) while in the cafeteria.

These two measures will be repeated in April and May 2009. In the *Eat Smart!* intervention sites there will be an additional question in the interviewer administered food record on the employee's awareness of the *Eat Smart!*

[1] Healthier foods: A food item that counts towards one food group serving as defined by Eating Well with Canada's Food Guide (2007) and conforms with Eat Smart! Nutrition standards for recreation centres, vending machines and healthy workplace program (Please see Appendix 3)

[2] Less healthy foods: A food item that is recommended for consumption in moderation by Eating Well with Canada's Food Guide (2007) and is not recognized under the Eat Smart! nutrition standards for recreation centres, vending machines and healthy workplace program (Appendix 3)

workplace program. This will demonstrate that knowledge of the program through outside sources had any impact on control sites.

Sample

The study will be undertaken at 16 worksite cafeterias operated under contract by Compass Canada, a food service provider with whom we are partnering. For inclusion eligible workplaces must have both an operating cafeteria, at least one vending machine available to employees and not currently be participating in the earlier version of the *Eat Smart!* program. There will be eight intervention sites where Compass Canada and a registered dietitian from the local public health unit will make changes in both the cafeteria and vending machine provisioning as of January 2009. The eight intervention sites will be compared to eight control sites who have not implemented the *Eat Smart!* program.

Detailed Timeline

Timeline	Deliverable
July and August 2008	• Confirm selection of 16 workplace cafeterias in the GTA and London and match them to ensure that intervention and control sites are similar. • Obtain ethics approval. • Background analysis: Collect and analyze purchasing data from Compass Canada (September - November 2008) to provide an idea of the impact of seasonal trends as well as current employee purchasing habits for all 16 sites.
September 2008	• Provide information packages to participating cafeterias (16) and health units (7) that will include written consent forms, detailed information on the terms of their participation and outline the data collection timeline and processes. • Health Units will work with the 8 intervention sites to ensure the *Eat Smart!* Workplace Program will be available for program launch in January 2009. • Recruit and train research assistants to conduct onsite interviews, using a prepared data collection form, with workplace employees during their lunch break.
October-November 2008 Time 0	• Pre Intervention: Collect purchasing data from Compass Canada for all 16 sites to define "healthy" and "less healthy" items to track from this data. These data will be collected as baseline data for the pre intervention period. • Pre Intervention: Research assistants will conduct onsite observations of cafeteria patron's lunches by using a prepared data collection form. All 16 cafeterias will have a 1-week period of observations to account for differences attributable to day of week. Systematic sampling of people in specific

	cafeteria seats will be used.
January 2009 Time 1	• Award 8 intervention sites with *Eat Smart!* • Regular *Eat Smart!* launch will also take place province wide. • Promotional materials and local promotion will be implemented
March 2009	• One monitoring visit per intervention site will occur to ensure the program materials and signage are implemented in a similar fashion in all 8 sites.
April 2009 Time 2	• Collect post intervention purchasing data from all 16 sites. These data will be compared with purchasing data from the same 16 cafeterias and time period in 2007 to have historical data to account for trends. • Conduct onsite observations of cafeteria patron's lunches by student workers using a prepared data collection form. All 16 cafeterias will have a 1 week period of observations to account for differences attributable to day of week
May-August 2009	• Analysis of collected data and report and manuscript writing

PARTICIPATION

Participants in the research will participate in collecting data for the Eat Smart! Workplace program. This data collection process takes place from October 2008 to April 2009. Health units will participate in the following processes:

- Assess the intervention site(s) assigned to your health unit between October-December 2008. Both the cafeteria and the vending machines in the intervention site will need to be assessed for participation in this study. Nutrition standards for these programs will be provided.
- Award the intervention site(s) by January 15, 2009. The intervention site(s) should be awarded and promoted in the same manner as other participating *Eat Smart!* Workplaces at that health unit.
- Provide a detailed account of accompanying activities in the intervention site(s) (participated in award ceremony only, local media attention, set up workplace action committee, etc.).
- Set up promotional materials in the cafeteria. All materials and directions will be provided to you and must be set up according to the directions set out in the research protocol.
- Read and sign the agreement to participate and return to Erinn Salewski, 100 Constellation Crescent 7th Floor, Ottawa, ON, K2G 6J8 Mail Code 26-42; erinn.salewski@ottawa.ca

COMPENSATION:

Should there be any associated costs with your participation in this evaluation (mileage, etc) you will be fully compensated. We are not offering an honorarium for participation in this study as we felt strongly that your participation is already within the scope of your normal activities. If

compensation is required please keep all original receipts. Submit receipts to Erinn Salewski at Ottawa Public Health, 100 Constellation Crescent, Ottawa, ON, K2G 6J8. You will also be given access to the research results once the study is completed.

CONFIDENTIALITY:
If you consent to participate in this evaluation, any information submitted for the purposes of this research will be kept confidential. You are encouraged to ask any questions at any time about the nature of the study and the methods being used.

FUNDING:
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If you have questions, please contact Katherine Gray-Donald Katherine.gray-donald@mcgill.ca at 1-514-398-7677 or Erinn Salewski, erinn.salewski@ottawa.ca at 613-580-6744 ext 13738

Agreement to Participate:

I have reviewed the evaluation design outlined above and have had any questions I have about the evaluation answered to my satisfaction. I understand that my participation is voluntary and that I can withdraw from the evaluation at any time without prejudice.

I agree the research data gathered for this study may be published provided my name or name of my organization or other information which may identify me is not used.

I ACKNOWLEDGE THAT I HAVE READ THE ABOVE EXPLANATION OF THIS EVALUATION THAT ALL OF MY QUESTIONS HAVE BEEN SATISFACTORILY ANSWERED, AND I AGREE TO PARTICIPATE IN THIS EVALUATION.

_____Signature of health unit contact

_____ Printed name of health unit contact

Date _____

Read and sign the agreement to participate and return to Erinn Salewski, 100 Constellation Crescent 7th Floor, Ottawa, ON, K2G 6J8 Mail Code 26-42; erinn.salewski@ottawa.ca

Intervention timeline for participating health units

You have been invited to participate in exciting research to evaluate the Eat Smart! program. The following is a summary of what will be expected of you.

Participating health units will be expected to take part in the following processes:

Timeline	Deliverable
Now to December 31, 2008	• Work with the intervention site(s) to ensure the *Eat Smart!* Workplace Program will be available for program launch in January 2009 • Both the cafeteria and the vending machines in the intervention site will need to be assessed for participation in this study. Nutrition standards for both of these programs will be provided. • Please ensure the workplace **is not** awarded before January 1, 2009, as we are still collecting baseline data up to this point.
January 2009	• Award the intervention site(s) by January 15, 2009 with the Eat Smart! Award of Excellence. The intervention site(s) should be awarded and promoted in the same manner as other participating *Eat Smart!* Workplaces at that health unit. • Set up promotional materials in the cafeteria. All promotional materials will be provided and must be set up according to the directions set out in the research protocol (protocol will be provided with promotional material). • If you wish to use additional provincial promotional material please contact Samara Foisy at sfoisy@opha.on.ca or 416-367-3313 ext. 227
February 2009	• Provide a detailed account of all promotions and accompanying activities in the intervention site(s) on the ES promotion log sheet (will be provided with promotional materials) • Read, sign and return the ES promotion log sheet to Erinn Salewski, 100 Constellation Crescent, Ottawa, ON, K2G 6J8; erinn.salewski@ottawa.ca as soon as possible

Promotional Guidelines For Eat Smart! Research 2008/2009

1. Implement promotions for the Eat Smart! cafeteria program as you normally would

2. Please also include promotion for the vending machine program in your regular promotions of the Eat Smart! program

3. Record all promotional events and materials used on the ES promotional log (included)

4. You have been given 6 posters and 30 table tents for each location. At least 3 posters and 15 table tents must be displayed in the workplace for the duration of the study (January to April 2009). This may change depending on the size of the workplace. Larger workplaces may be able to accommodate more posters. Please use your professional judgment when displaying promotional materials and ensure they are displayed in visible spots.

5. Posters, brochures, stickers and vinyl clings for all snack vending machines have been included in this package. All Eat Smart! vending machines must display the vinyl cling on the inside of the machine and stickers to identify the Eat Smart! items in the machine for the duration of the study (January to April 2009).

6. At least 1 poster per group of Eat Smart! vending machines must be used for the duration of the study (January to April 2009).

7. You have been provided with 27 point of purchase (POP) messages on vinyl clings and acetate. Please display as many POP messages as possible to help direct the consumer to the healthier choice for the duration of the study (January to April 2009).

8. You are responsible for relaying these instructions to the operator and vending personnel responsible for filling the machine. You will find operator guidelines that can be given to the worksites to direct the use of promotional materials.

9. Research Assistants will also be monitoring the use of these promotional materials

10. If you require additional materials please contact Samara Foisy at sfoisy@opha.on.ca or 416 367 3313 ext 227

Operator Promotional Guidelines

1. Your have been given 6 posters and 30 table tents. At least 3 posters and 15 table tents must be displayed in the workplace for the duration of the study (January to April 2009). This may change depending on the size of the workplace. Larger workplaces may be able to accommodate more posters. If you require additional material please contact your health unit

2. Posters, brochures, stickers and vinyl clings for all snack vending machines have been included in this package. All Eat Smart! vending machines must display the vinyl cling on the inside of the machine and stickers to identify the Eat Smart! items in the machine for the duration of the study (January to April 2009).

3. At least 1 poster per group of Eat Smart! vending machines must be displayed for the duration of the study (January to April 2009).

4. You have been provided with 27 point of purchase (POP) messages on vinyl clings and acetate. Please display as many POP messages as possible to help direct the consumer to the healthier choice for the duration of the study (January to April 2009).

5. Research Assistants will be monitoring the use of these promotional materials

6. If you require additional materials please contact your health unit [INCLUDE HEALTH UNIT CONTACT DETAILS HERE]

Appendix 11
Eat Smart! Provincial Evaluation—Eat Smart! promotions
Name of Cafeteria: Date:
Time: Observer name:

EAT SMART! PROMOTIONS- LOG SHEET

This sheet is to record information pertaining to the implementation of the Eat Smart! Program.

INSTRUCTIONS:

1. Implement the Eat Smart! Program in the cafeteria and vending- January 2009
2. Record all promotional activities associated with the Eat Smart! Program during the research study period (January 2009 to April 2009) using this form
3. When form is complete email to Erinn Salewski at erinn.salewski@ottawa.ca

QUESTIONS

ASSESSMENT:

1. Please list the Eat Smart! cafeteria standards that were not met during your initial assessment
2. Please describe any suggestions you made to qualify the cafeteria and/or vending for the Eat Smart! Workplace Program
3. How many vending machines are onsite at the workplace? (please include type. E.g. beverage, snack).
4. How many vending machines were assessed for Eat Smart!
5. How many vending machines achieved the Eat Smart award? (please include type. E.g. beverage, snack).
6. Please describe any activities or services you provided to the cafeteria as part of the implementation of the Eat Smart! Workplace Program (e.g. Award ceremony, employee presentation on the benefits of Eat Smart!, newsletter, media release, etc.) *Please send samples of materials used, if available.*
7. Please describe any activities or services you provided to the cafeteria that **were not** part of the implementation of the Eat Smart! Workplace Program (e.g. Lunch and learn on healthy eating, additional program, formation of workplace wellness committee as a requirement, etc.) *Please send samples, if available (e.g. presentation, etc)*
8. Please state the exact number of Eat Smart! provincial promotional posters, provided as part of the research, that were used by the workplace and the locations where they were displayed.
9. Please state the exact number of Eat Smart! provincial table tents, provided as part of the research, that were used by the workplace
10. Please state the exact number of Eat Smart! provincial point of purchase messages, provided as part of the research, that were used by the workplace.
11. Please write out the Eat Smart! provincial point of purchase message(s), provided as part of the research, that were not used by the workplace
12. Please describe any other promotional or point of purchase materials that were used by the workplace to promote the Eat Smart! program (e.g. brochure developed by health unit, etc.)

Appendix 11
Eat Smart! Provincial Evaluation—Eat Smart! promotions
Name of Cafeteria: Date:
Time: Observer name:

Is there additional information you wish to provide about the implementation of the Eat Smart! program?:

_____
_____
_____
_____
_____
_____

Appendix 12: Example of spreadsheet

Period	Foodbuy Category	Item Description	Master Pack Qty	Master Pack UOM	Inner Pack Qty	Inner Pack UOM	Unit Pack Qty	Unit Pack UOM	Expected Ship UOM	Dist QTY	Total Qty Purchased
May-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	4	4
Apr-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	4	4
May-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	4	4
Mar-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	2	2
Mar-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	5	5
Apr-09	Produce - Non	Peppers Green Medium 1/2-11 Lb	1	CA	11	LB	1	LB	CA	2	2
		Peppers Green Medium 1/2-11 Lb Total									21
Mar-09	Produce - Non	100'S - # 1 Apples E.F. Red Delicious 1/3 Lb	1	CA	3	LB	1	LB	CA	3	1
May-09	Produce - Non	100'S - # 1 Apples E.F. Red Delicious 1/3 Lb	1	CA	3	LB	1	LB	CA	5	2
Apr-09	Produce - Non	100'S - # 1 Apples E.F. Red Delicious 1/3 Lb	1	CA	3	LB	1	LB	CA	4	1
		100'S - # 1 Apples E.F. Red Delicious 1/3 Lb									4
May-09	Produce - Non	100'S - # 1 Apples Granny Smith	1	CA	100	EA	1	EA	CA	5	0
Mar-09	Produce - Non	100'S - # 1 Apples Granny Smith	1	CA	100	EA	1	EA	CA	4	0
Apr-09	Produce - Non	100'S - # 1 Apples Granny Smith	1	CA	100	EA	1	EA	CA	11	0
		100'S - # 1 Apples Granny Smith Total									0
May-09	Produce - Non	16 Lb # 1 Grapes Green-Seedless	8	CA	2	LB	1	LB	CA	11	1
Mar-09	Produce - Non	16 Lb # 1 Grapes Green-Seedless	8	CA	2	LB	1	LB	CA	10	1
Apr-09	Produce - Non	16 Lb # 1 Grapes Green-Seedless	8	CA	2	LB	1	LB	CA	16	2
		16 Lb # 1 Grapes Green-Seedless Total									5
May-09	Produce - Non	18 Lb # 1 Grapes Red-Seedless	9	CA	2	LB	1	LB	CA	11	1
Apr-09	Produce - Non	18 Lb # 1 Grapes Red-Seedless	9	CA	2	LB	1	LB	CA	16	2
Mar-09	Produce - Non	18 Lb # 1 Grapes Red-Seedless	9	CA	2	LB	1	LB	CA	10	1
		18 Lb # 1 Grapes Red-Seedless Total									4
May-09	Produce - Non	140'S - # 1 Lemons	1	CA	40	LB	1	LB	CA	1	1
Apr-09	Produce - Non	140'S - # 1 Lemons	1	CA	40	LB	1	LB	CA	2	2
Mar-09	Produce - Non	140'S - # 1 Lemons	1	CA	40	LB	1	LB	CA	6	6
May-09	Produce - Non	140'S - # 1 Lemons	1	CA	40	LB	1	LB	CA	3	3
		140'S - # 1 Lemons Total									12
Apr-09	Produce - Non	5'S - # 1 Honeydews	1	CA			5	1N	CA	5	5
		5'S - # 1 Honeydews Total									5
Apr-09	Produce - Non	18'S - # 1 Cantaloupes	1	CA			18	1N	CA	53	53
Mar-09	Produce - Non	18'S - # 1 Cantaloupes	1	CA	18	EA	1	EA	CA	27	2
May-09	Produce - Non	18'S - # 1 Cantaloupes	1	CA			18	1N	CA	32	32
		18'S - # 1 Cantaloupes Total									87

May-09	Produce - Non	8-14'S - # 1 Mangoes	1	CA			9	1N	CA	1	1
		8-14'S - # 1 Mangoes Total									1
Mar-09	Produce - Non	12'S - # 1 Raspberries	1	CA	12	EA	1	EA	CA	7	1
Apr-09	Produce - Non	12'S - # 1 Raspberries	1	CA			12	1N	CA	17	17
May-09	Produce - Non	12'S - # 1 Raspberries	1	CA			12	1N	CA	4	4
		12'S - # 1 Raspberries Total									22
Mar-09	Produce - Non	24'S - # 1 Lettuce Iceburg-Cello	1	CA	24	EA	1	EA	CA	24	1
		24'S - # 1 Lettuce Iceburg-Cello Total									1
Apr-09	Produce - Non	25 Lb - # 1 Beans Green	5	CA	5	LB	1	LB	CA	1	1
		25 Lb - # 1 Beans Green Total									1
Mar-09	Produce - Non	18 Lb - # 1 Zucchini Medium	1	CA	18	LB	1	LB	CA	15	1
Mar-09	Produce - Non	18 Lb - # 1 Zucchini Medium	1	CA	18	LB	1	LB	CA	1	1
May-09	Produce - Non	18 Lb - # 1 Zucchini Medium	1	CA	18	LB	1	LB	CA	1	0
Apr-09	Produce - Non	18 Lb - # 1 Zucchini Medium	1	CA	18	LB	1	LB	CA	38	2
May-09	Produce - Non	18 Lb - # 1 Zucchini Medium	1	CA	18	LB	1	LB	CA	22	1
		18 Lb - # 1 Zucchini Medium Total									5
Apr-09	Produce - Non	48'S - # 1 Onions Green	1	CA			48	1N	CA	5	5
May-09	Produce - Non	48'S - # 1 Onions Green	1	CA			48	1N	CA	12	12
Mar-09	Produce - Non	48'S - # 1 Onions Green	1	CA	48	EA	1	EA	CA	5	0
		48'S - # 1 Onions Green Total									17
May-09	Produce - Non	50 Lb - # 1 Cabbage Green (11 Ea)	10	CA	5	LB	1	LB	CA	16	0
Apr-09	Produce - Non	50 Lb - # 1 Cabbage Green (11 Ea)	10	CA	5	LB	1	LB	CA	10	0
Mar-09	Produce - Non	50 Lb - # 1 Cabbage Green (11 Ea)	10	CA	5	LB	1	LB	CA	7	0
		50 Lb - # 1 Cabbage Green (11 Ea) Total									1
May-09	Produce - Non	11 Lb - # 1 Asparagus	1	CA	11	LB	1	LB	CA	2	2
		11 Lb - # 1 Asparagus Total									2
Apr-09	Produce - Non	25 Lb # 1 Eggplant (12 Ea) 1/12 Ct	1	CA			12	1N	CA	21	21
Mar-09	Produce - Non	25 Lb # 1 Eggplant (12 Ea) 1/12 Ct	1	CA	12	1N	1	EA	CA	15	1
May-09	Produce - Non	25 Lb # 1 Eggplant (12 Ea) 1/12 Ct	1	CA			12	1N	CA	15	15
		25 Lb # 1 Eggplant (12 Ea) 1/12 Ct Total									37
Mar-09	Produce - Non	18 Lb - # 1 Zucchini Yellow	1	CA	18	LB	1	LB	CA	25	1
Mar-09	Produce - Non	18 Lb - # 1 Zucchini Yellow	1	CA	18	LB	1	LB	CA	1	1
Apr-09	Produce - Non	18 Lb - # 1 Zucchini Yellow	1	CA	18	LB	1	LB	CA	28	2
May-09	Produce - Non	18 Lb - # 1 Zucchini Yellow	1	CA	18	LB	1	LB	CA	24	1
May-09	Produce - Non	18 Lb - # 1 Zucchini Yellow	1	CA	18	LB	1	LB	CA	1	0
		18 Lb - # 1 Zucchini Yellow Total									5
Apr-09	Produce - Non	10 Lb - # 1 Snow Peas	1	CA	10	LB	1	LB	CA	1	0
		10 Lb - # 1 Snow Peas Total									0
May-09	Produce - Non	50 Lb - # 1 Onions Spanish	10	CA	5	LB	1	LB	CA	5	5
		50 Lb - # 1 Onions Spanish Total									5

May-09	Produce - Non	12'S - # 1 Blueberries		1	CA			12	1N	CA	4	4
Mar-09	Produce - Non	12'S - # 1 Blueberries		1	CA	12	EA	1	EA	CA	7	1
Apr-09	Produce - Non	12'S - # 1 Blueberries		1	CA			12	1N	CA	19	19
		12'S - # 1 Blueberries Total										24
Mar-09	Produce - Non	8X1 Clamshell # 1 Strawberries		8	CA			1	EA	CA	14	2
May-09	Produce - Non	8X1 Clamshell # 1 Strawberries		8	CA			1	EA	CA	26	3
Apr-09	Produce - Non	8X1 Clamshell # 1 Strawberries		8	CA			1	EA	CA	36	5
		8X1 Clamshell # 1 Strawberries Total										10
May-09	Produce - Non	24'S - # 1 Coconuts		1	CA			24	1N	CA	6	6
		24'S - # 1 Coconuts Total										6
May-09	Produce - Non	63'S - # 1 Limes Pony		1	CA			63	1N	CA	1	1
		63'S - # 1 Limes Pony Total										1
May-09	Produce - Non	8-10'S # 1 Honeydews		1	CA			8	1N	CA	27	27
Mar-09	Produce - Non	8-10'S # 1 Honeydews		1	CA	8	EA	1	EA	CA	25	3
Apr-09	Produce - Non	8-10'S # 1 Honeydews		1	CA			8	1N	CA	41	41
		8-10'S # 1 Honeydews Total										71
May-09	Produce - Non	9'S - # 1 Cantaloupes		1	CA			9	1N	CA	1	1
		9'S - # 1 Cantaloupes Total										1
Apr-09	Produce - Non	72'S - # 1 Oranges Fancy #1'S		1	CA	10	LB	1	LB	CA	4	0
Mar-09	Produce - Non	72'S - # 1 Oranges Fancy #1'S		1	CA	10	LB	1	LB	CA	4	0
May-09	Produce - Non	72'S - # 1 Oranges Fancy #1'S		1	CA	10	LB	1	LB	CA	3	0
		72'S - # 1 Oranges Fancy #1'S Total										1
Mar-09	Produce - Non	# 1 Pears Regular		1	CA			1	EA	CA	3	3
Apr-09	Produce - Non	# 1 Pears Regular		1	CA			1	EA	CA	7	7
May-09	Produce - Non	# 1 Pears Regular		1	CA			1	EA	CA	7	7
		# 1 Pears Regular Total										17
May-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA			5	1N	CA	9	9
Apr-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA			5	1N	CA	13	13
Apr-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA			5	1N	CA	2	2
Apr-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA			5	1N	CA	4	4
Mar-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA	5	EA	1	EA	CA	18	18
May-09	Produce - Non	5'S - # 1 Pineapples Golden	1/5/1 Ea	1	CA			5	1N	CA	3	3
		5'S - # 1 Pineapples Golden 1/5/1 Ea Total										49
Mar-09	Produce - Non	40 Lb - # 1 Bananas Ripe # 1'S		10	CA	4	LB	1	LB	CA	1	0
Apr-09	Produce - Non	40 Lb - # 1 Bananas Ripe # 1'S		10	CA	4	LB	1	LB	CA	31	3
May-09	Produce - Non	40 Lb - # 1 Bananas Ripe # 1'S		10	CA	4	LB	1	LB	CA	31	3
		40 Lb - # 1 Bananas Ripe # 1'S Total										6
Mar-09	Produce - Non	40 Lb - # 1 Bananas Semi # 1'S		10	CA	4	LB	1	LB	CA	8	1
Apr-09	Produce - Non	40 Lb - # 1 Bananas Semi # 1'S		10	CA	4	LB	1	LB	CA	3	0
		40 Lb - # 1 Bananas Semi # 1'S Total										1

May-09	Produce - Non	18-30'S - # 1 Fennel	1	CA		24	1N	CA	2	2
		18-30'S - # 1 Fennel Total								2
May-09	Produce - Non	20 Lb - # 1 Bean Sprouts	1	CA	20	LB	1 LB	CA	8	0
Mar-09	Produce - Non	20 Lb - # 1 Bean Sprouts	1	CA	20	LB	1 LB	CA	4	0
Apr-09	Produce - Non	20 Lb - # 1 Bean Sprouts	1	CA	20	LB	1 LB	CA	6	0
		20 Lb - # 1 Bean Sprouts Total								1
Mar-09	Produce - Non	45-50 Lb - # 1 Bok Choy (17 Ea)	1	CA	47	LB	1 LB	CA	9	0
May-09	Produce - Non	45-50 Lb - # 1 Bok Choy (17 Ea)	1	CA	47	LB	1 LB	CA	4	0
Apr-09	Produce - Non	45-50 Lb - # 1 Bok Choy (17 Ea)	1	CA	47	LB	1 LB	CA	6	0
		45-50 Lb - # 1 Bok Choy (17 Ea) Total								0
May-09	Produce - Non	35 Lb - # 1 Nappa (18 Ea)	1	CA	35	LB	1 LB	CA	2	0
Apr-09	Produce - Non	35 Lb - # 1 Nappa (18 Ea)	1	CA	35	LB	1 LB	CA	2	0
		35 Lb - # 1 Nappa (18 Ea) Total								0
Apr-09	Produce - Non	50 Lb - # 1 Cabbage Red	1	CA	50	LB	1 LB	CA	2	0
May-09	Produce - Non	50 Lb - # 1 Cabbage Red	1	CA	50	LB	1 LB	CA	1	0
		50 Lb - # 1 Cabbage Red Total								0
May-09	Produce - Non	22 Lb - # 1 Garlic Chinese (21 Ea)	1	CA	22	LB	1 LB	CA	5	0
		22 Lb - # 1 Garlic Chinese (21 Ea) Total								0
May-09	Produce - Non	6 X 3 Lb - # 1 Peeled Garlic	6	CA	3	LB	1 LB	CA	2	0
		6 X 3 Lb - # 1 Peeled Garlic Total								0
May-09	Produce - Non	30 Lb # 1 Ginger	3	CA	10	LB	1 LB	CA	15	1
		30 Lb # 1 Ginger Total								1
May-09	Produce - Non	25'S - # 1 Edible Flowers	1	CA		25	1N	CA	3	3
		25'S - # 1 Edible Flowers Total								3
Apr-09	Produce - Non	12'S - # 1 Leeks	1	CA		12	1N	CA	8	8
May-09	Produce - Non	12'S - # 1 Leeks	1	CA		12	1N	CA	11	11
Mar-09	Produce - Non	12'S - # 1 Leeks	1	CA	12	EA	1 EA	CA	4	0
		12'S - # 1 Leeks Total								19
May-09	Produce - Non	12'S - # 1 Pea Sprouts	1	CA		12	1N	CA	6	6
		12'S - # 1 Pea Sprouts Total								6
Mar-09	Produce - Non	5 Kg # 1 Peppers Red 1/5/1 Kg	1	CA	5	KG	1 KG	CA	11	11
May-09	Produce - Non	5 Kg # 1 Peppers Red 1/5/1 Kg	1	CA	5	KG	1 KG	CA	1	1
Mar-09	Produce - Non	5 Kg # 1 Peppers Red 1/5/1 Kg	1	CA	5	KG	1 KG	CA	1	1
May-09	Produce - Non	5 Kg # 1 Peppers Red 1/5/1 Kg	1	CA	5	KG	1 KG	CA	2	2
Apr-09	Produce - Non	5 Kg # 1 Peppers Red 1/5/1 Kg	1	CA	5	KG	1 KG	CA	1	1
		5 Kg # 1 Peppers Red 1/5/1 Kg Total								16
May-09	Produce - Non	11 Lb - # 1 Peppers Yellow 5 Kg	6	CA	2	LB	1 LB	CA	4	4
Apr-09	Produce - Non	11 Lb - # 1 Peppers Yellow 5 Kg	6	CA	2	LB	1 LB	CA	1	1
		11 Lb - # 1 Peppers Yellow 5 Kg Total								5
May-09	Produce - Non	7 Lb - # 1 Pepper Finger Red Hot	1	CA	7	LB	1 LB	CA	4	1

		7 Lb - # 1 Pepper Finger Red Hot Total								1
May-09	Produce - Non	# 1 Peppers Finger Hot G	1	CA	10	LB	1	LB	CA	4	0
		# 1 Peppers Finger Hot G Total									0
Mar-09	Produce - Non	30 X 6 Oz - # 1 Radishes	30	CA			6	OZ	CA	3	0
		30 X 6 Oz - # 1 Radishes Total									0
May-09	Produce - Non	12-18'S - # 1 Kale Red	1	CA			18	1N	CA	8	8
		12-18'S - # 1 Kale Red Total									8
May-09	Produce - Non	10'S - # 1 Lettuce Hydro Boston	1	CA			10	1N	CA	2	2
		10'S - # 1 Lettuce Hydro Boston Total									2
Apr-09	Produce - Non	2.5 Lb - # 1 Mushrooms Portabello	1	CA	2.5	LB	1	LB	CA	2	2
May-09	Produce - Non	2.5 Lb - # 1 Mushrooms Portabello	1	CA	2.5	LB	1	LB	CA	1	1
		2.5 Lb - # 1 Mushrooms Portabello Total									3
Mar-09	Produce - Non	50 Lb - # 1 Potatoes Red Mini	10	CA	5	LB	1	LB	CA	1	0
Apr-09	Produce - Non	50 Lb - # 1 Potatoes Red Mini	10	CA	5	LB	1	LB	CA	2	0
		50 Lb - # 1 Potatoes Red Mini Total									0
Apr-09	Produce - Non	12 Bunch - # 1 Basil-Bagged	1	CA			12	1N	CA	5	5
		12 Bunch - # 1 Basil-Bagged Total									5
Mar-09	Produce - Non	12'S - # 1 Chives	1	CA	12	EA	1	EA	CA	4	0
		12'S - # 1 Chives Total									0
Apr-09	Produce - Non	12'S - # 1 Lemon Grass	1	CA	10	LB	1	LB	CA	1	0
May-09	Produce - Non	12'S - # 1 Lemon Grass	1	CA	10	LB	1	LB	CA	1	0
		12'S - # 1 Lemon Grass Total									0
Mar-09	Produce - Non	60'S # 1 Parsley Curley	1	CA	10	LB	1	LB	CA	2	0
Apr-09	Produce - Non	60'S # 1 Parsley Curley	1	CA	10	LB	1	LB	CA	5	1
May-09	Produce - Non	60'S # 1 Parsley Curley	1	CA	10	LB	1	LB	CA	16	2
		60'S # 1 Parsley Curley Total									2
May-09	Produce - Non	12'S # 1 Rosemary	1	CA			1	LB	CA	4	4
		12'S # 1 Rosemary Total									4
Apr-09	Produce - Non	24'S # 1 Corriander	1	CA			24	1N	CA	5	5
May-09	Produce - Non	24'S # 1 Corriander	1	CA			24	1N	CA	16	16
		24'S # 1 Corriander Total									21
Mar-09	Produce - Non	20 Lb - # 1 Snipped Radishes	4	CA	5	LB	1	LB	CA	0	0
		20 Lb - # 1 Snipped Radishes Total									0
Apr-09	Produce - Non	Cabbage Red 1/16 Ct	1	CA			16	1N	EA	1	1
		Cabbage Red 1/16 Ct Total									1
Mar-09	Produce - Non	Cucumbers Seedless English 1/12 Count	1	CA	12	EA	1	EA	CA	4	4
May-09	Produce - Non	Cucumbers Seedless English 1/12 Count	1	CA			12	1N	CA	8	8
Apr-09	Produce - Non	Cucumbers Seedless English 1/12 Count	1	CA			12	1N	CA	11	11
		Cucumbers Seedless English 1/12 Count Total									23
Apr-09	Produce - Non	Potato Peeled 1/10 Kg	1	CA	10	KG	1	KG	CA	7	7

Mar-09	Produce - Non	Potato Peeled 1/10 Kg	1	CA	10	KG	1	KG	CA	1	1
May-09	Produce - Non	Potato Peeled 1/10 Kg	1	CA	10	KG	1	KG	CA	6	6
Apr-09	Produce - Non	Potato Peeled 1/10 Kg	1	CA	10	KG	1	KG	CA	1	1
		Potato Peeled 1/10 Kg Total									15
Mar-09	Produce - Non	Potato Regular Table 1/22.68 K	1	CA	22.68	KG	1	KG	CA	1	1
		Potato Regular Table 1/22.68 K Total									1
Mar-09	Produce - Non	Potatoes-Mini Red ''B'' Case 1/22.68 K	1	CA	22.68	KG	1	KG	CA	1	1
		Potatoes-Mini Red ''B'' Case 1/22.68 K Total									1
Apr-09	Produce - Non	Salad Mix Spring 1/1.36 Kg	1	CA	1.36	KG	1	KG	CA	15	15
May-09	Produce - Non	Salad Mix Spring 1/1.36 Kg	1	CA	1.36	KG	1	KG	CA	17	17
Mar-09	Produce - Non	Salad Mix Spring 1/1.36 Kg	1	CA	1.36	KG	1	KG	CA	7	7
		Salad Mix Spring 1/1.36 Kg Total									39
Apr-09	Produce - Non	Tomatoes Medium 6/7 1/11.34 Kg	1	CA	11.34	KG	1	KG	CA	3	3
Mar-09	Produce - Non	Tomatoes Medium 6/7 1/11.34 Kg	1	CA	11.34	KG	1	KG	CA	4	4
		Tomatoes Medium 6/7 1/11.34 Kg Total									7
Apr-09	Food	Yogurt Natural (00056920052414) 6/650 Gr	6	CA			650	GR	CA	10	10
May-09	Food	Yogurt Natural (00056920052414) 6/650 Gr	6	CA			650	GR	CA	14	14
		Yogurt Natural (00056920052414) 6/650 Gr									24
Apr-09	Food	Yogurt Vanille (00056920052421) 6/650 Gr	6	CA			650	GR	CA	110	110
Mar-09	Food	Yogurt Vanille (00056920052421) 6/650 Gr	6	CA			650	GR	CA	85	85
May-09	Food	Yogurt Vanille (00056920052421) 6/650 Gr	6	CA			650	GR	CA	95	95
		Yogurt Vanille (00056920052421) 6/650 Gr									290
Apr-09	Food	Yogurt Strawberries (00056920052438) 6/650	6	CA			650	GR	CA	110	110
May-09	Food	Yogurt Strawberries (00056920052438) 6/650	6	CA			650	GR	CA	90	90
Mar-09	Food	Yogurt Strawberries (00056920052438) 6/650	6	CA			650	GR	CA	85	85
		Yogurt Strawberries (00056920052438) 6/650									285
Mar-09	Food	Tabasco Sauce 12/142 mL	12	CA			142	ML	CA	1	1
May-09	Food	Tabasco Sauce 12/142 mL	12	CA			142	ML	CA	2	2
		Tabasco Sauce 12/142 mL Total									3
Mar-09	Food	Ginger Ale (92414, 92403 & 86806)	24	CA			591	ML	CA	3	3
May-09	Food	Ginger Ale (92414, 92403 & 86806)	24	CA			591	ML	CA	2	2
Apr-09	Food	Ginger Ale (92414, 92403 & 86806)	24	CA			591	ML	CA	1	1
		Ginger Ale (92414, 92403 & 86806)									6
Mar-09	Food	Meatball Italian Chicken Cooked 14 Gram	1	CA	4.54	KG	1	KG	CA	1	1
		Meatball Italian Chicken Cooked 14 Gram									1
Mar-09	Food	Juice Orange Original 12/355 Ml	12	CA			355	ML	CA	5	5
May-09	Food	Juice Orange Original 12/355 Ml	12	CA			355	ML	CA	11	11
Apr-09	Food	Juice Orange Original 12/355 Ml	12	CA			355	ML	CA	7	7
		Juice Orange Original 12/355 Ml Total									23
Apr-09	Food	Juice Apple 100% 12/355 Ml	12	CA			355	ML	CA	4	4

May-09	Food	Juice Apple 100% 12/355 Ml	12	CA	355	ML	CA	8	8
Mar-09	Food	Juice Apple 100% 12/355 Ml	12	CA	355	ML	CA	3	3
		Juice Apple 100% 12/355 Ml Total							15
Mar-09	Food	Scone Orange Cranberry	40	CA	10	OZ	CA	1	1
Apr-09	Food	Scone Orange Cranberry	40	CA	10	OZ	CA	0	0
		Scone Orange Cranberry							1
Apr-09	Food	Pizza Crust Parbaked 7'' Traditional	80	CA	99	GR	CA	0	0
Mar-09	Food	Pizza Crust Parbaked 7'' Traditional	80	CA	99	GR	CA	1	1
		Pizza Crust Parbaked 7'' Traditional							1
May-09	Food	Roll Hoagie Parbaked 75/114 gram	75	CA	114	GR	CA	1	1
		Roll Hoagie Parbaked 75/114 gram							1
Apr-09	Food	Dr Pepper (86789 & 92412) (10005490000215)	24	CA	591	ML	CA	2	2
Mar-09	Food	Dr Pepper (86789 & 92412) (10005490000215)	24	CA	591	ML	CA	2	2
May-09	Food	Dr Pepper (86789 & 92412) (10005490000215)	24	CA	591	ML	CA	1	1
		Dr Pepper (86789 & 92412) (10005490000215)							5
May-09	Food	Dr Pepper Diet (92684 & 92700) 24/591 Ml	24	CA	591	ML	CA	3	3
Apr-09	Food	Dr Pepper Diet (92684 & 92700) 24/591 Ml	24	CA	591	ML	CA	1	1
Mar-09	Food	Dr Pepper Diet (92684 & 92700) 24/591 Ml	24	CA	591	ML	CA	2	2
		Dr Pepper Diet (92684 & 92700) 24/591 Ml							6
Apr-09	Food	Cheese Feta Firm 1/3 Kg	3	CA	1	KG	CA	5	5
May-09	Food	Cheese Feta Firm 1/3 Kg	3	CA	1	KG	CA	6	6
		Cheese Feta Firm 1/3 Kg Total							11
May-09	Food	Muffin Mix Blueberry Trans Fat Free 1/30 Lb	1	CA	30	LB	CA	3	3
Mar-09	Food	Muffin Mix Blueberry Trans Fat Free 1/30 Lb	1	CA	30	LB	CA	1	1
Apr-09	Food	Muffin Mix Blueberry Trans Fat Free 1/30 Lb	1	CA	30	LB	CA	1	1
		Muffin Mix Blueberry Trans Fat Free 1/30 Lb							5
Mar-09	Food	Muffin Batter Carrot 1/8 lb	1	CA	8	LB	CA	1	1
		Muffin Batter Carrot 1/8 lb Total							1
Mar-09	Food	Muffin Batter Lemon Cranberry 1/8 lb	1	CA	8	LB	CA	1	1
		Muffin Batter Lemon Cranberry 1/8 lb Total							1
Mar-09	Food	Muffin Batter Banana 1/33 lb	1	CA	33	LB	CA	1	1
May-09	Food	Muffin Batter Banana 1/33 lb	1	CA	33	LB	CA	3	3
Apr-09	Food	Muffin Batter Banana 1/33 lb	1	CA	33	LB	CA	1	1
		Muffin Batter Banana 1/33 lb Total							5
May-09	Food	Muffin Batter Chocolate Chip	1	CA	30	LB	CA	1	1
		Muffin Batter Chocolate Chip							1
Apr-09	Food	Batter Muffin Carrot Trans Fat Free 1/15 Kg	1	CA	15	KG	CA	1	1
May-09	Food	Batter Muffin Carrot Trans Fat Free 1/15 Kg	1	CA	15	KG	CA	2	2
Mar-09	Food	Batter Muffin Carrot Trans Fat Free 1/15 Kg	1	CA	15	KG	CA	1	1
		Batter Muffin Carrot Trans Fat Free 1/15 Kg							4

May-09	Food	Muffin Mix Raisin Bran Golden (pack size	1	CA	15	LB	CA	1	1
		Muffin Mix Raisin Bran Golden (pack size							1
Apr-09	Food	Batter Muffin Chunks O'Chocolate 1/13.5 Lb	1	CA	13.5	LB	CA	1	1
Mar-09	Food	Batter Muffin Chunks O'Chocolate 1/13.5 Lb	1	CA	13.5	LB	CA	3	3
		Batter Muffin Chunks O'Chocolate 1/13.5 Lb							4
Mar-09	Food	Muffin Batter Carrot (10055577005719) 1/15 lb	1	CA	15	LB	CA	1	1
		Muffin Batter Carrot (10055577005719) 1/15							1
Apr-09	Food	Muffin Batter Lemon Cranberry 1/13.5 lb	1	CA	13.5	LB	CA	1	1
		Muffin Batter Lemon Cranberry 1/13.5 lb Total							1
Apr-09	Food	Muffin Batter Carrot Pine SS 1/8 lb	1	CA	8	LB	CA	1	1
		Muffin Batter Carrot Pine SS 1/8 lb Total							1
May-09	Food	Muffin Batter Caramel Coffee Cake 1/13.5 lb	1	CA	13.5	LB	CA	2	2
Apr-09	Food	Muffin Batter Caramel Coffee Cake 1/13.5 lb	1	CA	13.5	LB	CA	3	3
Mar-09	Food	Muffin Batter Caramel Coffee Cake 1/13.5 lb	1	CA	13.5	LB	CA	1	1
		Muffin Batter Caramel Coffee Cake 1/13.5 lb							6
Apr-09	Food	Muffin Batter Praline 'n Cream 1/8 lb	1	CA	8	LB	CA	1	1
		Muffin Batter Praline 'n Cream 1/8 lb Total							1
Apr-09	Food	Muffin Mix Praline and Cream 1/6.1 Kg	1	CA	6.1	KG	CA	1	1
		Muffin Mix Praline and Cream 1/6.1 Kg Total							1
May-09	Food	Batter Mix 1/20 kg	1	CA	20	KG	CA	1	1
Mar-09	Food	Batter Mix 1/20 kg	1	CA	20	KG	CA	1	1
		Batter Mix 1/20 kg Total							2
Apr-09	Food	Muffin Batter Raspberry Yogurt (Changed form	1	CA	15	LB	CA	1	1
		Muffin Batter Raspberry Yogurt (Changed form							1
May-09	Food	Muffin Batter Oatmeal & Baked Apple (changed	1	CA	13.5	LB	CA	1	1
		Muffin Batter Oatmeal & Baked Apple							1
Mar-09	Food	GatoradeG2 Orange 591 Ml 12/1 Ct	12	CA	1	1N	CA	2	2
Apr-09	Food	GatoradeG2 Orange 591 Ml 12/1 Ct	12	CA	1	EA	CA	1	1
		GatoradeG2 Orange 591 Ml 12/1 Ct Total							3
Mar-09	Food	GatoradeG2 Fruit Punch 12/591 Ml	12	CA	591	ML	CA	1	1
Apr-09	Food	GatoradeG2 Fruit Punch 12/591 Ml	12	CA	591	ML	CA	2	2
		GatoradeG2 Fruit Punch 12/591 Ml Total							3
May-09	Food	Gatorade G2 Grape 12/591 Ml	12	CA	591	ML	EA	1	1
Mar-09	Food	Gatorade G2 Grape 12/591 Ml	12	CA	591	ML	EA	1	1
Apr-09	Food	Gatorade G2 Grape 12/591 Ml	12	CA	591	ML	EA	1	1
		Gatorade G2 Grape 12/591 Ml Total							3
Apr-09	Food	Empty Case Milk 1/1 Each	1	CA	1	EA	CA	-11	-11
Mar-09	Food	Empty Case Milk 1/1 Each	1	CA	1	EA	CA	0	0
May-09	Food	Empty Case Milk 1/1 Each	1	CA	1	EA	CA	9	9
		Empty Case Milk 1/1 Each Total							-2

May-09	Food	Pasta Orzo 4/2.27 kg	4	CA	2.27	KG	CA	1	1
Apr-09	Food	Pasta Orzo 4/2.27 kg	4	CA	2.27	KG	CA	1	1
		Pasta Orzo 4/2.27 kg Total							2
Mar-09	Food	Crush Cream Soda (86819, 86832 & 92418)	24	CA	591	ML	CA	1	1
Apr-09	Food	Crush Cream Soda (86819, 86832 & 92418)	24	CA	591	ML	CA	1	1
May-09	Food	Crush Cream Soda (86819, 86832 & 92418)	24	CA	591	ML	CA	1	1
		Crush Cream Soda (86819, 86832 & 92418)							3
Apr-09	Food	Rice Conditioned (00567255151300) 1/10 Kg	1	CA	10	KG	CA	4	4
May-09	Food	Rice Conditioned (00567255151300) 1/10 Kg	1	CA	10	KG	CA	9	9
Mar-09	Food	Rice Conditioned (00567255151300) 1/10 Kg	1	CA	10	KG	CA	2	2
		Rice Conditioned (00567255151300) 1/10 Kg							15
Apr-09	Food	Rice Basmati (10056725519768) 1/4 Kg	1	CA	4	KG	CA	4	4
May-09	Food	Rice Basmati (10056725519768) 1/4 Kg	1	CA	4	KG	CA	4	4
		Rice Basmati (10056725519768) 1/4 Kg Total							8
Mar-09	Food	Cremeux Fraises 12/150 Gr	12	CA	150	GR	EA	46	46
May-09	Food	Cremeux Fraises 12/150 Gr	12	CA	150	GR	EA	52	52
Apr-09	Food	Cremeux Fraises 12/150 Gr	12	CA	150	GR	EA	30	30
		Cremeux Fraises 12/150 Gr Total							128
Apr-09	Food	Cremeux Framboises 12/150 Gr	12	CA	150	GR	EA	8	8
		Cremeux Framboises 12/150 Gr Total							8
Mar-09	Food	Cremeux Peches 12/150 Gr	12	CA	150	GR	EA	46	46
Apr-09	Food	Cremeux Peches 12/150 Gr	12	CA	150	GR	EA	38	38
May-09	Food	Cremeux Peches 12/150 Gr	12	CA	150	GR	EA	44	44
		Cremeux Peches 12/150 Gr Total							128
May-09	Food	Cremeux Vanille 12/150 Gr	12	CA	150	GR	EA	52	52
Mar-09	Food	Cremeux Vanille 12/150 Gr	12	CA	150	GR	EA	46	46
Apr-09	Food	Cremeux Vanille 12/150 Gr	12	CA	150	GR	EA	38	38
		Cremeux Vanille 12/150 Gr Total							136
May-09	Food	Pierogies Potato and Cheese 180 Ct 1/5.5 Kg	1	CA	5.5	KG	CA	2	2
		Pierogies Potato and Cheese 180 Ct 1/5.5 Kg							2
Apr-09	Food	Sheeted Pizza Dough 7 Inch 96/5.5 Oz	96	CA	5.5	OZ	CA	4	4
May-09	Food	Sheeted Pizza Dough 7 Inch 96/5.5 Oz	96	CA	5.5	OZ	CA	2	2
Mar-09	Food	Sheeted Pizza Dough 7 Inch 96/5.5 Oz	96	CA	5.5	OZ	CA	3	3
		Sheeted Pizza Dough 7 Inch 96/5.5 Oz							9
Mar-09	Food	Orange Juice Glass (30067117350016,	24	CA	300	ML	CA	1	1
		Orange Juice Glass (30067117350016,							1
Mar-09	Food	Apple Juice - Glass (30067117350023 &	24	CA	300	ML	CA	3	3
		Apple Juice - Glass (30067117350023 &							3
Mar-09	Food	Fruit Punch - Glass (30064972350373 &	24	CA	300	ML	CA	1	1
		Fruit Punch - Glass (30064972350373 &							1

Mar-09	Food	Sole Filet IQF 4 Oz 40/113 Gr	1	CA	4.54	KG	1 KG	CA	2	2
		Sole Filet IQF 4 Oz 40/113 Gr Total								2
May-09	Confectionary	Kit Kat Chunky 8/24/50 Gr	8	CA	24	EA	50 GR	CA	1	0
		Kit Kat Chunky 8/24/50 Gr Total								0
Mar-09	Confectionary	Kit Kat 4 Finger 4/48/45 Gr	4	CA	48	EA	45 GR	CA	1	0
		Kit Kat 4 Finger 4/48/45 Gr Total								0
Mar-09	Confectionary	Coffee Crisp (00059800200219) 4/48/50 Gram	4	CA	48	EA	50 GR	CA	1	0
		Coffee Crisp (00059800200219) 4/48/50 Gram								0
Mar-09	Food	Oil Canola Hi-Lo 1/8 Lt	1	CA			8 LT	CA	2	2
Apr-09	Food	Oil Canola Hi-Lo 1/8 Lt	1	CA			8 LT	CA	1	1
		Oil Canola Hi-Lo 1/8 Lt Total								3
May-09	Food	Oil Canola Hi-Lo 1/17.33 Liter	1	CA			17.33 LT	CA	12	12
Apr-09	Food	Oil Canola Hi-Lo 1/17.33 Liter	1	CA			17.33 LT	CA	10	10
		Oil Canola Hi-Lo 1/17.33 Liter Total								22
Mar-09	Food	Rold Gold Pretzel Thins Brown Box 40/50 Gr	40	CA			50 GR	CA	1	1
		Rold Gold Pretzel Thins Brown Box 40/50 Gr								1
Apr-09	Food	All Dressed 48/43 Gr	48	CA			43 GR	CA	1	1
		All Dressed 48/43 Gr Total								1
Mar-09	Food	Regular 48/43 Gr	48	CA			43 GR	CA	1	1
		Regular 48/43 Gr Total								1
Apr-09	Food	Sour Cream & Onion 48/43 Gr	48	CA			43 GR	CA	1	1
		Sour Cream & Onion 48/43 Gr Total								1
Apr-09	Food	Ultimate Honey Garlic Sauce 2/4 L	2	CA			4 LT	CA	1	1
Mar-09	Food	Ultimate Honey Garlic Sauce 2/4 L	2	CA			4 LT	CA	1	1
		Ultimate Honey Garlic Sauce 2/4 L Total								2
May-09	Food	Ultimate Sweet & Sour Sauce	2	CA			4 LT	CA	2	2
Apr-09	Food	Ultimate Sweet & Sour Sauce	2	CA			4 LT	CA	2	2
		Ultimate Sweet & Sour Sauce								4
Mar-09	Food	Ultimate Teriyaki Glaze Sauce 2/4 L	2	CA			4 LT	CA	1	1
Apr-09	Food	Ultimate Teriyaki Glaze Sauce 2/4 L	2	CA			4 LT	CA	2	2
May-09	Food	Ultimate Teriyaki Glaze Sauce 2/4 L	2	CA			4 LT	CA	2	2
		Ultimate Teriyaki Glaze Sauce 2/4 L Total								5
Apr-09	Food	Ultimate Szechwan Sauce 2/4 L	2	CA			4 LT	CA	1	1
May-09	Food	Ultimate Szechwan Sauce 2/4 L	2	CA			4 LT	CA	1	1
		Ultimate Szechwan Sauce 2/4 L Total								2
Mar-09	Food	Ultimate Thai Sauce 2/4 L	2	CA			4 LT	CA	1	1
May-09	Food	Ultimate Thai Sauce 2/4 L	2	CA			4 LT	CA	1	1
		Ultimate Thai Sauce 2/4 L Total								2
Apr-09	Food	Ultimate Barbecue Sauce 2/4 L	2	CA			4 LT	CA	3	3
		Ultimate Barbecue Sauce 2/4 L Total								3

May-09	Food	Sausage Breakfast Pork & Beef 16 lb	1	CA	5	KG	2	2
Mar-09	Food	Sausage Breakfast Pork & Beef 16 lb	1	CA	5	KG	4	20
Apr-09	Food	Sausage Breakfast Pork & Beef 16 lb	1	CA	5	KG	6	30
		Sausage Breakfast Pork & Beef 16 lb						52
May-09	Food	Compass Pure Pork 16/lb (00062002716372)	1	CA	5	KG	7	7
		Compass Pure Pork 16/lb (00062002716372)						7
Apr-09	Food	Beef Burger Cooked 3 Oz Frozen 54/3 Oz	1	CA	10.13	LB	19	19
May-09	Food	Beef Burger Cooked 3 Oz Frozen 54/3 Oz	1	CA	10.13	LB	19	19
Mar-09	Food	Beef Burger Cooked 3 Oz Frozen 54/3 Oz	1	CA	10.13	LB	13	13
		Beef Burger Cooked 3 Oz Frozen 54/3 Oz						51
May-09	Food	Veal Cutlet Diamond B Breaded 40/113 Gram	1	CA	4.52	KG	2	2
		Veal Cutlet Diamond B Breaded 40/113 Gram						2
Mar-09	Food	Pork Rib Super Precooked BBQ 40/113 Gram	1	CA	4.52	KG	3	3
		Pork Rib Super Precooked BBQ 40/113 Gram						3
May-09	Food	Seafood Sauce 2/4 Liter	2	CA		4 LT	1	1
		Seafood Sauce 2/4 Liter Total						1
Apr-09	Food	Cereal In A Cup Variety Pack (12x5)	60	CA		55 GR	1	1
May-09	Food	Cereal In A Cup Variety Pack (12x5)	60	CA		55 GR	2	2
		Cereal In A Cup Variety Pack (12x5)						3
Apr-09	Food	Milk Homogenized 16/1 Lt	16	CA		1 LT	20	20
Mar-09	Food	Milk Homogenized 16/1 Lt	16	CA		1 LT	26	26
May-09	Food	Milk Homogenized 16/1 Lt	16	CA		1 LT	13	13
		Milk Homogenized 16/1 Lt Total						59
May-09	Food	160X10ML Milker 2% Sealtest	4	CA	160	EA	10 ML	5 1
Apr-09	Food	160X10ML Milker 2% Sealtest	4	CA	160	EA	10 ML	14 4
Mar-09	Food	160X10ML Milker 2% Sealtest	4	CA	160	EA	10 ML	7 2
		160X10ML Milker 2% Sealtest Total						7
Mar-09	Food	Milk 2% 16/1 Lt	16	CA		1 LT	116	116
May-09	Food	Milk 2% 16/1 Lt	16	CA		1 LT	100	100
Apr-09	Food	Milk 2% 16/1 Lt	16	CA		1 LT	144	144
		Milk 2% 16/1 Lt Total						360
Apr-09	Food	Milk White 2% Cartons 48/250 Ml	48	CA		250 ML	EA 120	120
May-09	Food	Milk White 2% Cartons 48/250 Ml	48	CA		250 ML	EA 129	129
Mar-09	Food	Milk White 2% Cartons 48/250 Ml	48	CA		250 ML	EA 100	100
		Milk White 2% Cartons 48/250 Ml Total						349
Apr-09	Food	Milk 2% 28/500 Ml	28	CA		500 ML	EA 125	125
Mar-09	Food	Milk 2% 28/500 Ml	28	CA		500 ML	EA 100	100
May-09	Food	Milk 2% 28/500 Ml	28	CA		500 ML	EA 133	133
		Milk 2% 28/500 Ml Total						358
May-09	Food	Milk Skim 16/1 Lt	16	CA		1 LT	CA 35	35

Apr-09	Food	Milk Skim 16/1 Lt	16	CA			1	LT	CA	64	64
Mar-09	Food	Milk Skim 16/1 Lt	16	CA			1	LT	CA	48	48
		Milk Skim 16/1 Lt Total									147
Apr-09	Food	Milk Skim 48/250 Ml	48	CA			250	ML	EA	135	135
Mar-09	Food	Milk Skim 48/250 Ml	48	CA			250	ML	EA	144	144
May-09	Food	Milk Skim 48/250 Ml	48	CA			250	ML	EA	142	142
		Milk Skim 48/250 Ml Total									421
Mar-09	Food	Milk Chocolate Carton 28/500 Ml	28	CA			500	ML	EA	276	276
Apr-09	Food	Milk Chocolate Carton 28/500 Ml	28	CA			500	ML	EA	408	408
May-09	Food	Milk Chocolate Carton 28/500 Ml	28	CA			500	ML	EA	366	366
		Milk Chocolate Carton 28/500 Ml Total									1050
Mar-09	Food	Milk Chocolate Quebon 48/250 Ml	48	CA			250	ML	EA	200	200
May-09	Food	Milk Chocolate Quebon 48/250 Ml	48	CA			250	ML	EA	228	228
Apr-09	Food	Milk Chocolate Quebon 48/250 Ml	48	CA			250	ML	EA	276	276
		Milk Chocolate Quebon 48/250 Ml Total									704
May-09	Food	Milk 1 % 48/250 Ml	48	CA			250	ML	EA	115	115
Apr-09	Food	Milk 1 % 48/250 Ml	48	CA			250	ML	EA	100	100
Mar-09	Food	Milk 1 % 48/250 Ml	48	CA			250	ML	EA	114	114
		Milk 1 % 48/250 Ml Total									329
Mar-09	Food	Cream Half and Half 10% 16/1 Lt	16	CA			1	LT	CA	76	76
May-09	Food	Cream Half and Half 10% 16/1 Lt	16	CA			1	LT	CA	63	63
Apr-09	Food	Cream Half and Half 10% 16/1 Lt	16	CA			1	LT	CA	69	69
		Cream Half and Half 10% 16/1 Lt Total									208
Mar-09	Food	Cream Whipping 35% 16/1 Lt	16	CA			1	LT	CA	32	32
Apr-09	Food	Cream Whipping 35% 16/1 Lt	16	CA			1	LT	CA	49	49
May-09	Food	Cream Whipping 35% 16/1 Lt	16	CA			1	LT	CA	53	53
		Cream Whipping 35% 16/1 Lt Total									134
Mar-09	Food	160X10ML 10% Sealtest Creamers	4	CA	160	EA	10	ML	CA	9	2
May-09	Food	160X10ML 10% Sealtest Creamers	4	CA	160	EA	10	ML	CA	5	1
Apr-09	Food	160X10ML 10% Sealtest Creamers	4	CA	160	EA	10	ML	CA	14	4
		160X10ML 10% Sealtest Creamers Total									7
Mar-09	Food	Sour Cream 14% 1/10 Lt	1	CA			10	LT	CA	1	1
May-09	Food	Sour Cream 14% 1/10 Lt	1	CA			10	LT	CA	2	2
		Sour Cream 14% 1/10 Lt Total									3
May-09	Food	Diet 7Up (86817 & 92408) 24/591 Ml	24	CA			591	ML	CA	1	1
Apr-09	Food	Diet 7Up (86817 & 92408) 24/591 Ml	24	CA			591	ML	CA	1	1
Mar-09	Food	Diet 7Up (86817 & 92408) 24/591 Ml	24	CA			591	ML	CA	2	2
		Diet 7Up (86817 & 92408) 24/591 Ml Total									4
Apr-09	Food	Juice Orange (1138) 12/450 Mil	12	CA			450	ML	CA	12	12
May-09	Food	Juice Orange (1138) 12/450 Mil	12	CA			450	ML	CA	13	13

Mar-09	Food	Juice Orange (1138) 12/450 Mil	12	CA	450	ML	CA	18	18
		Juice Orange (1138) 12/450 Mil Total							43
Mar-09	Food	Juice Apple (1135) 12/450 Mil	12	CA	450	ML	CA	11	11
Apr-09	Food	Juice Apple (1135) 12/450 Mil	12	CA	450	ML	CA	11	11
May-09	Food	Juice Apple (1135) 12/450 Mil	12	CA	450	ML	CA	10	10
		Juice Apple (1135) 12/450 Mil Total							32
Mar-09	Food	Juice Strawberry/Kiwi (1140) 12/450 Mil	12	CA	450	ML	CA	7	7
Apr-09	Food	Juice Strawberry/Kiwi (1140) 12/450 Mil	12	CA	450	ML	CA	8	8
May-09	Food	Juice Strawberry/Kiwi (1140) 12/450 Mil	12	CA	450	ML	CA	6	6
		Juice Strawberry/Kiwi (1140) 12/450 Mil Total							21
May-09	Food	Juice Pineapple/Mango (1142) 12/450 Mil	12	CA	450	ML	CA	9	9
Mar-09	Food	Juice Pineapple/Mango (1142) 12/450 Mil	12	CA	450	ML	CA	7	7
Apr-09	Food	Juice Pineapple/Mango (1142) 12/450 Mil	12	CA	450	ML	CA	8	8
		Juice Pineapple/Mango (1142) 12/450 Mil							24
Apr-09	Food	Juice Grapefruit Rubyred (1144) 12/450 Mil	12	CA	450	ML	CA	4	4
Mar-09	Food	Juice Grapefruit Rubyred (1144) 12/450 Mil	12	CA	450	ML	CA	6	6
May-09	Food	Juice Grapefruit Rubyred (1144) 12/450 Mil	12	CA	450	ML	CA	5	5
		Juice Grapefruit Rubyred (1144) 12/450 Mil							15
Mar-09	Food	Salt Iodized 24/1 Kg	24	CA	1	KG	CA	1	1
May-09	Food	Salt Iodized 24/1 Kg	24	CA	1	KG	CA	1	1
		Salt Iodized 24/1 Kg Total							2
May-09	Food	Pepper Black Pure Ground 1/2.1 Kg	1	CA	2.1	KG	CA	1	1
		Pepper Black Pure Ground 1/2.1 Kg Total							1
May-09	Food	Olives Kalamata Whole 4/2 Kg	4	CA	2	KG	CA	1	1
		Olives Kalamata Whole 4/2 Kg Total							1
Apr-09	Food	Flour All Purpose 1/20 Kg	1	CA	20	KG	CA	1	1
Mar-09	Food	Flour All Purpose 1/20 Kg	1	CA	20	KG	CA	1	1
		Flour All Purpose 1/20 Kg Total							2
May-09	Food	Linguine Italian 1/20 Lb	1	CA	20	LB	CA	1	1
		Linguine Italian 1/20 Lb Total							1
Apr-09	Food	Fettuccini 1/20 Lb	1	CA	20	LB	CA	1	1
		Fettuccini 1/20 Lb Total							1
May-09	Food	Pasta Macaroni Ready Cut 1/20 Lb	1	CA	20	LB	CA	2	2
		Pasta Macaroni Ready Cut 1/20 Lb Total							2
Apr-09	Food	Pasta Rotini 1/20 Lb	1	CA	20	LB	CA	1	1
May-09	Food	Pasta Rotini 1/20 Lb	1	CA	20	LB	CA	3	3
		Pasta Rotini 1/20 Lb Total							4
Mar-09	Food	Pasta Fusilli 1/20 Lb	1	CA	20	LB	CA	1	1
May-09	Food	Pasta Fusilli 1/20 Lb	1	CA	20	LB	CA	5	5
Apr-09	Food	Pasta Fusilli 1/20 Lb	1	CA	20	LB	CA	1	1

		Pasta Fusilli 1/20 Lb Total							7
Mar-09	Food	Pasta Penne Rigate 1/9.07 Kg	1	CA	9.07	KG	1 KG	CA	3	3
Apr-09	Food	Pasta Penne Rigate 1/9.07 Kg	1	CA	9.07	KG	1 KG	CA	2	2
May-09	Food	Pasta Penne Rigate 1/9.07 Kg	1	CA	9.07	KG	1 KG	CA	7	7
		Pasta Penne Rigate 1/9.07 Kg Total								12
Apr-09	Food	Pasta Rigatoni 1/20 Lb	1	CA			20 LB	CA	1	1
May-09	Food	Pasta Rigatoni 1/20 Lb	1	CA			20 LB	CA	1	1
		Pasta Rigatoni 1/20 Lb Total								2
Apr-09	Food	Pasta Egg Noodle Medium 1/10 Lb	1	CA			10 LB	CA	1	1
May-09	Food	Pasta Egg Noodle Medium 1/10 Lb	1	CA			10 LB	CA	1	1
		Pasta Egg Noodle Medium 1/10 Lb Total								2
Mar-09	Food	Pasta Fusilli Vegetable 1/10 Lb	1	CA			10 LB	CA	3	3
		Pasta Fusilli Vegetable 1/10 Lb Total								3
Mar-09	Food	Pepsi Diet 24/591 Ml	24	CA			591 ML	CA	11	11
May-09	Food	Pepsi Diet 24/591 Ml	24	CA			591 ML	CA	7	7
Apr-09	Food	Pepsi Diet 24/591 Ml	24	CA			591 ML	CA	10	10
		Pepsi Diet 24/591 Ml Total								28
Apr-09	Food	Diet Pepsi (64264) (00690000142901) 24/355	24	CA			355 ML	CA	5	5
		Diet Pepsi (64264) (00690000142901) 24/355								5
Apr-09	Food	Tea Iced Brisk 24/591 Ml	24	CA			591 ML	CA	1	1
Mar-09	Food	Tea Iced Brisk 24/591 Ml	24	CA			591 ML	CA	3	3
May-09	Food	Tea Iced Brisk 24/591 Ml	24	CA			591 ML	CA	2	2
		Tea Iced Brisk 24/591 Ml Total								6
Mar-09	Food	Green LPT Ice Tea (069000016633;96793)	24	CA			591 ML	CA	2	2
Apr-09	Food	Green LPT Ice Tea (069000016633;96793)	24	CA			591 ML	CA	1	1
May-09	Food	Green LPT Ice Tea (069000016633;96793)	24	CA			591 ML	CA	2	2
		Green LPT Ice Tea (069000016633;96793)								5
Mar-09	Food	Diet Green LPT Iced Tea (069000016688;96796)	24	CA			591 ML	CA	2	2
Apr-09	Food	Diet Green LPT Iced Tea (069000016688;96796)	24	CA			591 ML	CA	1	1
May-09	Food	Diet Green LPT Iced Tea (069000016688;96796)	24	CA			591 ML	CA	1	1
		Diet Green LPT Iced Tea (069000016688;96796)								4
May-09	Food	Cranberry Juice Cocktail (1148) 12/450 Ml	12	CA			450 ML	CA	3	3
Mar-09	Food	Cranberry Juice Cocktail (1148) 12/450 Ml	12	CA			450 ML	CA	5	5
Apr-09	Food	Cranberry Juice Cocktail (1148) 12/450 Ml	12	CA			450 ML	CA	6	6
		Cranberry Juice Cocktail (1148) 12/450 Ml								14
Apr-09	Food	Juice Crangrape (1150) 12/450 Mil	12	CA			450 ML	CA	3	3
Mar-09	Food	Juice Crangrape (1150) 12/450 Mil	12	CA			450 ML	CA	4	4
May-09	Food	Juice Crangrape (1150) 12/450 Mil	12	CA			450 ML	CA	3	3
		Juice Crangrape (1150) 12/450 Mil Total								10
Apr-09	Food	AMP Energy MD 473 Ml 12/1 Ea (104370)	12	CA			1 EA	CA	1	1

May-09	Food	AMP Energy MD 473 Ml 12/1 Ea (104370)	12	CA	1	EA	CA	1	1
		AMP Energy MD 473 Ml 12/1 Ea (104370) Total							2
Apr-09	Food	Amp Energy Dink Sugar Free 250C 1/12 Ct	12	CA	1	EA	EA	1	1
		Amp Energy Dink Sugar Free 250C 1/12 Ct							1
Mar-09	Food	Amp Energy Drink Sugar Free 12/473 Ml	12	CA	473	ML	CA	1	1
		Amp Energy Drink Sugar Free 12/473 Ml Total							1
Mar-09	Food	Amp Energy Drink Elevate 12/473 Ml	12	CA	473	ML	CA	2	2
Apr-09	Food	Amp Energy Drink Elevate 12/473 Ml	12	CA	473	ML	CA	1	1
		Amp Energy Drink Elevate 12/473 Ml Total							3
Mar-09	Food	Pepsi 24/591 Ml	24	CA	591	ML	CA	10	10
Apr-09	Food	Pepsi 24/591 Ml	24	CA	591	ML	CA	6	6
May-09	Food	Pepsi 24/591 Ml	24	CA	591	ML	CA	5	5
		Pepsi 24/591 Ml Total							21
May-09	Food	Vanilla Frappuccino (64721) 12/281 Ml	12	CA	281	ML	CA	2	2
Apr-09	Food	Vanilla Frappuccino (64721) 12/281 Ml	12	CA	281	ML	CA	2	2
Mar-09	Food	Vanilla Frappuccino (64721) 12/281 Ml	12	CA	281	ML	CA	1	1
		Vanilla Frappuccino (64721) 12/281 Ml Total							5
Mar-09	Food	Mocha Frappuccino (64526) 12/281 Ml	12	CA	281	ML	CA	2	2
Apr-09	Food	Mocha Frappuccino (64526) 12/281 Ml	12	CA	281	ML	CA	2	2
May-09	Food	Mocha Frappuccino (64526) 12/281 Ml	12	CA	281	ML	CA	3	3
		Mocha Frappuccino (64526) 12/281 Ml Total							7
Apr-09	Food	Starbucks Double Shot 192 Ml 12/1 Ea (104485)	12	CA	1	EA	CA	1	1
May-09	Food	Starbucks Double Shot 192 Ml 12/1 Ea (104485)	12	CA	1	EA	CA	2	2
Mar-09	Food	Starbucks Double Shot 192 Ml 12/1 Ea (104485)	12	CA	1	EA	CA	1	1
		Starbucks Double Shot 192 Ml 12/1 Ea							4
Mar-09	Food	Mug Rootbeer (86809 & 92410) 24/591 Ml	24	CA	591	ML	CA	1	1
Apr-09	Food	Mug Rootbeer (86809 & 92410) 24/591 Ml	24	CA	591	ML	CA	2	2
		Mug Rootbeer (86809 & 92410) 24/591 Ml							3
May-09	Food	Flavor Splash Grape 1/24 Shell (069000052013;	24	CA	591	ML	CA	1	1
Apr-09	Food	Flavor Splash Grape 1/24 Shell (069000052013;	24	CA	591	ML	CA	1	1
Mar-09	Food	Flavor Splash Grape 1/24 Shell (069000052013;	24	CA	591	ML	CA	2	2
		Flavor Splash Grape 1/24 Shell (069000052013;							4
Apr-09	Food	Aquafina Blackberry Grape Plus 591 Ml 12/1 Ea	12	CA	1	EA	CA	1	1
Mar-09	Food	Aquafina Blackberry Grape Plus 591 Ml 12/1 Ea	12	CA	1	EA	CA	1	1
		Aquafina Blackberry Grape Plus 591 Ml 12/1 Ea							2
Apr-09	Food	Aquafina Pomegranate Cherry Plus 591 Ml 12/1	12	CA	1	EA	CA	4	4
Mar-09	Food	Aquafina Pomegranate Cherry Plus 591 Ml 12/1	12	CA	1	EA	CA	1	1
		Aquafina Pomegranate Cherry Plus 591 Ml							5
Mar-09	Food	Aquafina Passion Fruit Citrus Plus 591 Ml 12/1	12	CA	1	EA	CA	1	1
Apr-09	Food	Aquafina Passion Fruit Citrus Plus 591 Ml 12/1	12	CA	1	EA	CA	1	1

	Aquafina Passion Fruit Citrus Plus 591 Ml 12/1						2
May-09	Food	Aquafina Plus Strawberry Kiwi 12/591 Ml	12	CA	591 ML	CA	1	1
Mar-09	Food	Aquafina Plus Strawberry Kiwi 12/591 Ml	12	CA	591 ML	CA	1	1
Apr-09	Food	Aquafina Plus Strawberry Kiwi 12/591 Ml	12	CA	591 ML	CA	1	1
	Aquafina Plus Strawberry Kiwi 12/591 Ml Total							3
Apr-09	Food	Strawberry Kiwi Plus 473 B SAQF (105261) 24/1	24	CA	1 EA	CA	2	2
Mar-09	Food	Strawberry Kiwi Plus 473 B SAQF (105261) 24/1	24	CA	1 EA	CA	2	2
May-09	Food	Strawberry Kiwi Plus 473 B SAQF (105261) 24/1	24	CA	1 EA	CA	1	1
	Strawberry Kiwi Plus 473 B SAQF (105261)							5
Mar-09	Food	Aquafina Water Plus Mango Melon 591B	12	CA	591 ML	CA	1	1
Apr-09	Food	Aquafina Water Plus Mango Melon 591B	12	CA	591 ML	CA	1	1
	Aquafina Water Plus Mango Melon 591B							2
Mar-09	Food	Aquafina Water Plus Black Blueberry 12/591 Ml	12	CA	591 ML	CA	2	2
May-09	Food	Aquafina Water Plus Black Blueberry 12/591 Ml	12	CA	591 ML	CA	1	1
	Aquafina Water Plus Black Blueberry 12/591							3
May-09	Food	Aquafina Water Carton (64469) 12/1.5 Lt	12	CA	1.5 LT	CA	6	6
Mar-09	Food	Aquafina Water Carton (64469) 12/1.5 Lt	12	CA	1.5 LT	CA	10	10
Apr-09	Food	Aquafina Water Carton (64469) 12/1.5 Lt	12	CA	1.5 LT	CA	9	9
	Aquafina Water Carton (64469) 12/1.5 Lt Total							25
Mar-09	Food	Water Aquafina S/Wrap 24 Tray (64489)	24	CA	591 ML	CA	37	37
May-09	Food	Water Aquafina S/Wrap 24 Tray (64489)	24	CA	591 ML	CA	27	27
Apr-09	Food	Water Aquafina S/Wrap 24 Tray (64489)	24	CA	591 ML	CA	31	31
	Water Aquafina S/Wrap 24 Tray (64489)							95
May-09	Food	Water (84998) 24/500 Ml	24	CA	500 ML	CA	55	55
Mar-09	Food	Water (84998) 24/500 Ml	24	CA	500 ML	CA	60	60
Apr-09	Food	Water (84998) 24/500 Ml	24	CA	500 ML	CA	51	51
	Water (84998) 24/500 Ml Total							166
Mar-09	Food	Lemonade Brisk 24/591 Ml	24	CA	591 ML	CA	3	3
Apr-09	Food	Lemonade Brisk 24/591 Ml	24	CA	591 ML	CA	1	1
May-09	Food	Lemonade Brisk 24/591 Ml	24	CA	591 ML	CA	2	2
	Lemonade Brisk 24/591 Ml Total							6
Mar-09	Food	Fruit Punch Brisk 24/591 Ml	24	CA	591 ML	CA	2	2
May-09	Food	Fruit Punch Brisk 24/591 Ml	24	CA	591 ML	CA	1	1
Apr-09	Food	Fruit Punch Brisk 24/591 Ml	24	CA	591 ML	CA	1	1
	Fruit Punch Brisk 24/591 Ml Total							4
May-09	Food	Pepsi Diet Caffeine Free (89191 & 92397)	24	CA	591 ML	CA	1	1
Mar-09	Food	Pepsi Diet Caffeine Free (89191 & 92397)	24	CA	591 ML	CA	1	1
	Pepsi Diet Caffeine Free (89191 & 92397)							2
Mar-09	Food	Carbonated Spring Water Plastic 24/500 mL	24	CA	500 ML	CA	4	4
May-09	Food	Carbonated Spring Water Plastic 24/500 mL	24	CA	500 ML	CA	9	9

Apr-09	Food	Carbonated Spring Water Plastic 24/500 mL	24	CA		500	ML	CA	2	2
		Carbonated Spring Water Plastic 24/500 mL								15
Apr-09	Food	Sauce Soya Japanese 4/3.78 Liter	4	CA		3.78	LT	CA	1	0
May-09	Food	Sauce Soya Japanese 4/3.78 Liter	4	CA		3.78	LT	CA	1	0
		Sauce Soya Japanese 4/3.78 Liter Total								1
May-09	Food	Couscous Medium 1/5 Kg	1	CA		5	KG	CA	2	2
		Couscous Medium 1/5 Kg Total								2
Mar-09	Food	Peas Green Split 2/2 Kg	2	CA		2	KG	CA	1	1
Apr-09	Food	Peas Green Split 2/2 Kg	2	CA		2	KG	CA	1	1
		Peas Green Split 2/2 Kg Total								2
Apr-09	Food	Barley Pot 2/2 Kg	2	CA		2	KG	CA	1	1
Mar-09	Food	Barley Pot 2/2 Kg	2	CA		2	KG	CA	1	1
		Barley Pot 2/2 Kg Total								2
May-09	Food	Lentils Red Split 2/2 Kg	2	CA		2	KG	CA	2	2
		Lentils Red Split 2/2 Kg Total								2
May-09	Food	Sugar White Spec Fine 4/4 Kg	4	CA		4	KG	CA	1	1
		Sugar White Spec Fine 4/4 Kg Total								1
Apr-09	Food	Bacon Bits Cooked Real 6/500 Gram	6	CA		500	GR	CA	1	1
May-09	Food	Bacon Bits Cooked Real 6/500 Gram	6	CA		500	GR	CA	1	1
		Bacon Bits Cooked Real 6/500 Gram Total								2
Mar-09	Food	Jamaican Beef Patties Mild 36/4.5 Oz 1/10 Lb	1	CA	10	LB	1 LB	CA	1	1
		Jamaican Beef Patties Mild 36/4.5 Oz 1/10 Lb								1
Apr-09	Fresh Eggs	Eggs Large Loose 1/15 Dz	1	CA		15	DZ	CA	10	10
May-09	Fresh Eggs	Eggs Large Loose 1/15 Dz	1	CA		15	DZ	CA	22	22
		Eggs Large Loose 1/15 Dz Total								32
Apr-09	Food	Noodles Shanghai Miki Frozen 4/2.2 Kg	4	CA		2.2	KG	CA	1	1
May-09	Food	Noodles Shanghai Miki Frozen 4/2.2 Kg	4	CA		2.2	KG	CA	4	4
		Noodles Shanghai Miki Frozen 4/2.2 Kg Total								5
Apr-09	Food	Corn Baby Whole 150 ct 6/2.84 Liter	6	CA		2.84	LT	CA	1	1
		Corn Baby Whole 150 ct 6/2.84 Liter Total								1
Mar-09	Food	Danish Cinnamon Swirl 48/3 Oz	48	CA		3	OZ	CA	1	1
		Danish Cinnamon Swirl 48/3 Oz Total								1
Mar-09	Food	Danish Maple Pecan Plait 48/3.4 Oz	48	CA		3.4	OZ	CA	1	1
Apr-09	Food	Danish Maple Pecan Plait 48/3.4 Oz	48	CA		3.4	OZ	CA	2	2
		Danish Maple Pecan Plait 48/3.4 Oz Total								3
May-09	Food	Oil Vegetable Canola 4/3 Liter	4	CA		3	LT	CA	5	5
Apr-09	Food	Oil Vegetable Canola 4/3 Liter	4	CA		3	LT	CA	5	5
		Oil Vegetable Canola 4/3 Liter Total								10
May-09	Food	Danish Lattice Apple (10773889117806) 50/92	50	CA		92	GR	CA	1	1
		Danish Lattice Apple (10773889117806) 50/92								1

Mar-09	Food	Danish Cheese Lattice (10773889117851,	50	CA		3.25	OZ	CA	1	1
Apr-09	Food	Danish Cheese Lattice (10773889117851,	50	CA		3.25	OZ	CA	1	1
May-09	Food	Danish Cheese Lattice (10773889117851,	50	CA		3.25	OZ	CA	1	1
		Danish Cheese Lattice (10773889117851,								3
Mar-09	Food	Turnover Apple Sugared (10773889275292)	84	CA		3.75	OZ	CA	2	2
May-09	Food	Turnover Apple Sugared (10773889275292)	84	CA		3.75	OZ	CA	3	3
		Turnover Apple Sugared (10773889275292)								5
Apr-09	Food	Fruit Sticks Apple Pre-Sugar 120/3 oz	120	CA		3	OZ	CA	0	0
		Fruit Sticks Apple Pre-Sugar 120/3 oz								0
Mar-09	Food	Fruit Sticks Blueberry 120/2.75 oz	120	CA		2.75	OZ	CA	1	1
		Fruit Sticks Blueberry 120/2.75 oz								1
May-09	Food	Strudel Black Forest Sugared 54/4.5 oz	54	CA		4.5	OZ	CA	1	1
		Strudel Black Forest Sugared 54/4.5 oz								1
May-09	Coke/Pepsi	Energy Drink Rockstar (81809400124-3)	12	CA		473	ML	CA	1	1
		Energy Drink Rockstar (81809400124-3)								1
May-09	Coke/Pepsi	Rockstar Roasted Mocha 12/444 Ml	12	CA		444	ML	CA	1	1
		Rockstar Roasted Mocha 12/444 Ml Total								1
May-09	Food	Meatballs Cooked .5 Oz (00623992109689,	1	CA	4.54 KG	1	KG	CA	2	2
		Meatballs Cooked .5 Oz (00623992109689,								2
Mar-09	Food	Sauce Sweet Mango Chutney 6/250 mL	6	CA		250	ML	CA	1	1
Apr-09	Food	Sauce Sweet Mango Chutney 6/250 mL	6	CA		250	ML	CA	1	1
May-09	Food	Sauce Sweet Mango Chutney 6/250 mL	6	CA		250	ML	CA	1	1
		Sauce Sweet Mango Chutney 6/250 mL Total								3
Apr-09	Food	Batter Mix Fish Lightly Seasoned 1/11.34 Kg	1	CA		11.34	KG	CA	2	2
May-09	Food	Batter Mix Fish Lightly Seasoned 1/11.34 Kg	1	CA		11.34	KG	CA	2	2
		Batter Mix Fish Lightly Seasoned 1/11.34 Kg								4
May-09	Food	Crush Orange 24/591 Ml	24	CA		591	ML	CA	1	1
Mar-09	Food	Crush Orange 24/591 Ml	24	CA		591	ML	CA	2	2
Apr-09	Food	Crush Orange 24/591 Ml	24	CA		591	ML	CA	2	2
		Crush Orange 24/591 Ml Total								5
Apr-09	Food	7Up 24/591 Ml	24	CA		591	ML	CA	2	2
Mar-09	Food	7Up 24/591 Ml	24	CA		591	ML	CA	2	2
May-09	Food	7Up 24/591 Ml	24	CA		591	ML	CA	1	1
		7Up 24/591 Ml Total								5
Apr-09	Food	Pepsi 24/355 Ml	24	CA		355	ML	CA	5	5
		Pepsi 24/355 Ml Total								5
Mar-09	Food	Mountain Dew 24/591 Ml	24	CA		591	ML	CA	2	2
May-09	Food	Mountain Dew 24/591 Ml	24	CA		591	ML	CA	1	1
Apr-09	Food	Mountain Dew 24/591 Ml	24	CA		591	ML	CA	1	1
		Mountain Dew 24/591 Ml Total								4

Mar-09	Food	Classic Casserole Scalloped Potatoes 6/2.25 lb	6	CA			2.25	LB	CA	1	1
		Classic Casserole Scalloped Potatoes 6/2.25									1
May-09	Food	Cookie Variety Pack 2 Oz 160/56 Gr	160	CA			56	GR	CA	9	9
Mar-09	Food	Cookie Variety Pack 2 Oz 160/56 Gr	160	CA			56	GR	CA	6	6
Apr-09	Food	Cookie Variety Pack 2 Oz 160/56 Gr	160	CA			56	GR	CA	7	7
		Cookie Variety Pack 2 Oz 160/56 Gr Total									22
Mar-09	Food	Deep Pie Shell 5 Inch 120/5/2 oz	120	CA	5	1N	2	OZ	CA	2	2
		Deep Pie Shell 5 Inch 120/5/2 oz Total									2
Mar-09	Food	Juice Orange 100% Homestyle 12/355 Ml	12	CA			355	ML	CA	4	4
Apr-09	Food	Juice Orange 100% Homestyle 12/355 Ml	12	CA			355	ML	CA	7	7
May-09	Food	Juice Orange 100% Homestyle 12/355 Ml	12	CA			355	ML	CA	11	11
		Juice Orange 100% Homestyle 12/355 Ml Total									22
May-09	Food	Dressing Mayonnaise 204/10.5 Ml	204	CA			10.5	ML	CA	1	1
		Dressing Mayonnaise 204/10.5 Ml Total									1
Mar-09	Food	Juice Orange Pure Premium No Pulp	8	CA			1.89	LT	CA	0	0
		Juice Orange Pure Premium No Pulp									0
May-09	Food	Spread Strawberry 200/16 ML	200	CA			16	ML	CA	1	1
		Spread Strawberry 200/16 ML Total									1
Apr-09	Food	Spread Honey (10069848153887) 200/14 Gram	200	CA			14	GR	CA	1	1
		Spread Honey (10069848153887) 200/14									1
May-09	Food	Muffin Mix Lemon Cranberry 1/13.6 Kg	1	CA			13.6	KG	CA	1	1
		Muffin Mix Lemon Cranberry 1/13.6 Kg Total									1
Apr-09	Food	Cereal Harvest Crunch Light 12/645 Gr	12	CA			645	GR	CA	2	2
Mar-09	Food	Cereal Harvest Crunch Light 12/645 Gr	12	CA			645	GR	CA	1	1
May-09	Food	Cereal Harvest Crunch Light 12/645 Gr	12	CA			645	GR	CA	1	1
		Cereal Harvest Crunch Light 12/645 Gr Total									4
May-09	Food	Pollock Filet 4-6 Oz IQF 2978 1/10 Lb	1	CA	10	LB	1	LB	CA	15	15
Apr-09	Food	Pollock Filet 4-6 Oz IQF 2978 1/10 Lb	1	CA	10	LB	1	LB	CA	8	8
Mar-09	Food	Pollock Filet 4-6 Oz IQF 2978 1/10 Lb	1	CA	10	LB	1	LB	CA	10	10
		Pollock Filet 4-6 Oz IQF 2978 1/10 Lb Total									33
Mar-09	Food	French Fries Straight Cut 3/8 Inch 6/5 Lb	6	CA			5	LB	CA	8	8
Apr-09	Food	French Fries Straight Cut 3/8 Inch 6/5 Lb	6	CA			5	LB	CA	40	40
May-09	Food	French Fries Straight Cut 3/8 Inch 6/5 Lb	6	CA			5	LB	CA	54	54
		French Fries Straight Cut 3/8 Inch 6/5 Lb Total									102
Mar-09	Food	French Fries Crinkle Cut 3/8 Inch 6/5 Lb	6	CA			5	LB	CA	22	22
		French Fries Crinkle Cut 3/8 Inch 6/5 Lb Total									22
Apr-09	Food	Potato Wedges Country Style 6/5 Lb	6	CA			5	LB	CA	1	1
May-09	Food	Potato Wedges Country Style 6/5 Lb	6	CA			5	LB	CA	1	1
		Potato Wedges Country Style 6/5 Lb Total									2
Mar-09	Food	Potato Super Patty Triangles 6/5 Lb	6	CA			5	LB	CA	2	2

Apr-09	Food	Potato Super Patty Triangles 6/5 Lb	6	CA			5	LB	CA	3	3
May-09	Food	Potato Super Patty Triangles 6/5 Lb	6	CA			5	LB	CA	6	6
		Potato Super Patty Triangles 6/5 Lb Total									11
Apr-09	Food	Pizza Pepperoni 16 Inch 1/6 Ea	1	CA			6	1N	CA	5	5
May-09	Food	Pizza Pepperoni 16 Inch 1/6 Ea	1	CA			6	1N	CA	-3	-3
		Pizza Pepperoni 16 Inch 1/6 Ea Total									2
Apr-09	Food	Pizza Three Cheese 16 Inch 1/6 Each	1	CA			6	1N	CA	4	4
May-09	Food	Pizza Three Cheese 16 Inch 1/6 Each	1	CA			6	1N	CA	-2	-2
		Pizza Three Cheese 16 Inch 1/6 Each Total									2
Apr-09	Food	Pizza Vegetarian 16 Inch 1/6 Each	1	CA			6	1N	CA	2	2
May-09	Food	Pizza Vegetarian 16 Inch 1/6 Each	1	CA			6	1N	CA	0	0
		Pizza Vegetarian 16 Inch 1/6 Each Total									2
May-09	Food	Compass 7 Inch Three Cheese Pizza 1/24/180	24	CA			180	GR	CA	-3	-3
Apr-09	Food	Compass 7 Inch Three Cheese Pizza 1/24/180	24	CA			180	GR	CA	3	3
		Compass 7 Inch Three Cheese Pizza 1/24/180									0
Apr-09	Food	Onion Rings Battered Portions 60/113 Gram	60	CA			113	GR	CA	1	1
		Onion Rings Battered Portions 60/113 Gram									1
May-09	Food	Onion Rings Battered 1/4 Kg	1	CA	4	KG	1	KG	CA	1	1
Apr-09	Food	Onion Rings Battered 1/4 Kg	1	CA	4	KG	1	KG	CA	1	1
		Onion Rings Battered 1/4 Kg Total									2
Apr-09	Food	Onion Rings Beefeater 1/4 Kg	1	CA	4	KG	1	KG	CA	1	1
Mar-09	Food	Onion Rings Beefeater 1/4 Kg	1	CA	4	KG	1	KG	CA	1	1
May-09	Food	Onion Rings Beefeater 1/4 Kg	1	CA	4	KG	1	KG	CA	4	4
		Onion Rings Beefeater 1/4 Kg Total									6
Mar-09	Food	Samosa's/Inter Vegetable 60/42 Gm	60	CA			42	GR	CA	1	1
		Samosa's/Inter Vegetable 60/42 Gm Total									1
Mar-09	Food	Sauce Spaghetti 6/100 oz	6	CA			100	OZ	CA	3	3
		Sauce Spaghetti 6/100 oz Total									3
Apr-09	Food	Tomatoes Crushed 6/100 oz	6	CA			100	OZ	CA	4	4
May-09	Food	Tomatoes Crushed 6/100 oz	6	CA			100	OZ	CA	4	4
		Tomatoes Crushed 6/100 oz Total									8
May-09	Food	Tomato Paste 6/2.84 Liter	6	CA			2.84	LT	CA	2	2
		Tomato Paste 6/2.84 Liter Total									2
Apr-09	Food	Sauce Tomato & Basil 6/100 oz	6	CA			100	OZ	CA	1	1
Mar-09	Food	Sauce Tomato & Basil 6/100 oz	6	CA			100	OZ	CA	1	1
		Sauce Tomato & Basil 6/100 oz Total									2
Mar-09	Food	Sauce Romano Cheese & Basil 6/100 Oz	6	CA			100	OZ	CA	2	2
Apr-09	Food	Sauce Romano Cheese & Basil 6/100 Oz	6	CA			100	OZ	CA	1	1
		Sauce Romano Cheese & Basil 6/100 Oz Total									3
Apr-09	Food	Sugar in the Raw 1/1000 Ct	1	CA			1000	1N	CA	1	1

Mar-09	Food	Sugar in the Raw 1/1000 Ct	1	CA	1000	1N	CA	1	1
May-09	Food	Sugar in the Raw 1/1000 Ct	1	CA	1000	1N	CA	2	2
		Sugar in the Raw 1/1000 Ct Total							4
May-09	Food	Bagel Premium Cinnamon Raisin 36/4 Oz	36	CA	4	OZ	CA	1	1
		Bagel Premium Cinnamon Raisin 36/4 Oz							1
May-09	Food	Bagel Premium Plain 36/4 Oz	36	CA	4	OZ	CA	1	1
		Bagel Premium Plain 36/4 Oz Total							1
May-09	Food	Bagel Premium Sesame Seed 36/4 Oz	36	CA	4	OZ	CA	1	1
		Bagel Premium Sesame Seed 36/4 Oz Total							1
Mar-09	Food	Bagel Premium Whole Wheat N Honey 36/4 Oz	36	CA	4	OZ	CA	1	1
		Bagel Premium Whole Wheat N Honey 36/4							1
May-09	Food	Bagel Premium Multi Grain 36/4 Oz	36	CA	4	OZ	CA	1	1
		Bagel Premium Multi Grain 36/4 Oz Total							1
May-09	Food	Bagel Premium Everything 36/4 Oz	36	CA	4	OZ	CA	2	2
		Bagel Premium Everything 36/4 Oz Total							2
Mar-09	Food	Dinner Rolls Par Baked 80% Whole Wheat	140	CA	1.4	EA	CA	1	1
Apr-09	Food	Dinner Rolls Par Baked 80% Whole Wheat	140	CA	1.4	OZ	CA	1	1
		Dinner Rolls Par Baked 80% Whole Wheat							2
Apr-09	Food	Sandwich Rolls Par Baked Panini White 54/4.5	54	CA	4.5	1N	CA	6	6
May-09	Food	Sandwich Rolls Par Baked Panini White 54/4.5	54	CA	4.5	1N	CA	6	6
Mar-09	Food	Sandwich Rolls Par Baked Panini White 54/4.5	54	CA	4.5	EA	CA	3	3
		Sandwich Rolls Par Baked Panini White 54/4.5							15
Mar-09	Food	Melba Toast, Cracker 400/2 Count	400	CA	2	EA	CA	1	1
Apr-09	Food	Melba Toast, Cracker 400/2 Count	400	CA	2	EA	CA	1	1
May-09	Food	Melba Toast, Cracker 400/2 Count	400	CA	2	EA	CA	2	2
		Melba Toast, Cracker 400/2 Count Total							4
May-09	Food	Relish Portion Control 500/8 Ml	500	CA	8	ML	CA	1	1
Mar-09	Food	Relish Portion Control 500/8 Ml	500	CA	8	ML	CA	1	1
		Relish Portion Control 500/8 Ml Total							2
Mar-09	Food	Vinegar Individual 500/7 Gr	500	CA	7	GR	CA	1	1
Apr-09	Food	Vinegar Individual 500/7 Gr	500	CA	7	GR	CA	1	1
May-09	Food	Vinegar Individual 500/7 Gr	500	CA	7	GR	CA	2	2
		Vinegar Individual 500/7 Gr Total							4
May-09	Food	Mustard Big Yellow Plastic 4/2.84 liter	4	CA	2.84	LT	CA	2	2
		Mustard Big Yellow Plastic 4/2.84 liter Total							2
Mar-09	Food	Croutons Homestyle Seasoned 4/1.02 Kg	4	CA	1.02	KG	CA	1	1
May-09	Food	Croutons Homestyle Seasoned 4/1.02 Kg	4	CA	1.02	KG	CA	1	1
Apr-09	Food	Croutons Homestyle Seasoned 4/1.02 Kg	4	CA	1.02	KG	CA	3	3
		Croutons Homestyle Seasoned 4/1.02 Kg Total							5
Mar-09	Food	Ketchup Mega Red Plastic (10057000003248)	6	CA	2.84	LT	CA	3	3

Apr-09	Food	Ketchup Mega Red Plastic (10057000003248)	6	CA		2.84	LT	CA	5	5
May-09	Food	Ketchup Mega Red Plastic (10057000003248)	6	CA		2.84	LT	CA	7	7
		Ketchup Mega Red Plastic (10057000003248)								15
Apr-09	Food	Bottled Spring Water (10057379800042)	28	CA		500	ML	CA	14	14
May-09	Food	Bottled Spring Water (10057379800042)	28	CA		500	ML	CA	36	36
		Bottled Spring Water (10057379800042)								50
Mar-09	Food	Pork Diced 1/5 Kg	1	CA	5	KG	1 KG	CA	1	1
		Pork Diced 1/5 Kg Total								1
Apr-09	Confectionary	Single Dentyne Ice Spearmint 48/12/12 Ct	48	CA	12	EA	12 1N	CA	1	0
May-09	Confectionary	Single Dentyne Ice Spearmint 48/12/12 Ct	48	CA	12	EA	12 1N	CA	2	0
		Single Dentyne Ice Spearmint 48/12/12 Ct								0
Apr-09	Confectionary	Single Dentyne Ice Intense 48/12/12 Ct	48	CA	12	EA	12 1N	CA	1	0
May-09	Confectionary	Single Dentyne Ice Intense 48/12/12 Ct	48	CA	12	EA	12 1N	CA	2	0
		Single Dentyne Ice Intense 48/12/12 Ct Total								0
May-09	Confectionary	Very Berry 48/12/12 Ct	48	CA	12	EA	12 1N	CA	1	0
		Very Berry 48/12/12 Ct Total								0
Apr-09	Confectionary	Freshmint/Menthe vive (00057700612279)	48	CA	12	EA	12 1N	CA	1	0
Mar-09	Confectionary	Freshmint/Menthe vive (00057700612279)	48	CA	12	EA	12 1N	CA	1	0
May-09	Confectionary	Freshmint/Menthe vive (00057700612279)	48	CA	12	EA	12 1N	CA	2	0
		Freshmint/Menthe vive (00057700612279)								0
Mar-09	Confectionary	Gum Trident Spicy Cinnamon 48/12/12 Ct	48	CA	12	EA	12 1N	CA	1	0
Apr-09	Confectionary	Gum Trident Spicy Cinnamon 48/12/12 Ct	48	CA	12	EA	12 1N	CA	1	0
		Gum Trident Spicy Cinnamon 48/12/12 Ct								0
May-09	Confectionary	Spearmint/Menthe verte (00057700622964)	48	CA	12	EA	12 1N	CA	1	0
		Spearmint/Menthe verte (00057700622964)								0
Mar-09	Food	Cannelloni Cheese and Spinach IQF 72/78	72	CA		78	GR	CA	3	3
		Cannelloni Cheese and Spinach IQF 72/78								3
Apr-09	Food	Rice Long Grain Wild 6/1 Kg	6	CA		1	KG	CA	1	1
		Rice Long Grain Wild 6/1 Kg Total								1
Apr-09	Food	Sugar White Granulated 1/2000 Ct	1	CA		2000	1N	CA	3	3
May-09	Food	Sugar White Granulated 1/2000 Ct	1	CA		2000	1N	CA	1	1
Mar-09	Food	Sugar White Granulated 1/2000 Ct	1	CA		2000	1N	CA	1	1
		Sugar White Granulated 1/2000 Ct Total								5
Apr-09	Food	Hamburger Sliced Dill Pickles 2/4 Lt	2	CA		4	LT	CA	2	2
Mar-09	Food	Hamburger Sliced Dill Pickles 2/4 Lt	2	CA		4	LT	CA	2	2
May-09	Food	Hamburger Sliced Dill Pickles 2/4 Lt	2	CA		4	LT	CA	3	3
		Hamburger Sliced Dill Pickles 2/4 Lt Total								7
May-09	Food	Baby Dill Pickles 2/4 Lt	2	CA		4	LT	CA	1	1
		Baby Dill Pickles 2/4 Lt Total								1
Apr-09	Food	Zest Brand Relish 2/4 Lt	2	CA		4	LT	CA	1	1

May-09	Food	Zest Brand Relish 2/4 Lt	2	CA	4	LT	CA	1	1
Mar-09	Food	Zest Brand Relish 2/4 Lt	2	CA	4	LT	CA	1	1
		Zest Brand Relish 2/4 Lt Total							3
Mar-09	Food	Rolls Multigrain Parbaked 120/77 Gr	120	CA	77	GR	CA	1	1
		Rolls Multigrain Parbaked 120/77 Gr Total							1
Apr-09	Food	Diced Beets 6/100 oz	6	CA	100	OZ	CA	1	1
		Diced Beets 6/100 oz Total							1
May-09	Food	Chick Peas 6/100 oz	6	CA	100	OZ	CA	3	3
Mar-09	Food	Chick Peas 6/100 oz	6	CA	100	OZ	CA	1	1
Apr-09	Food	Chick Peas 6/100 oz	6	CA	100	OZ	CA	4	4
		Chick Peas 6/100 oz Total							8
May-09	Food	Red Kidney Beans 6/100 Oz	6	CA	100	OZ	CA	2	2
Apr-09	Food	Red Kidney Beans 6/100 oz	6	CA	100	OZ	CA	3	3
		Red Kidney Beans 6/100 Oz Total							5
May-09	Food	Garden Veggie Patties 96.39g	40	CA	3.4	OZ	CA	4	4
Mar-09	Food	Garden Veggie Patties 96.39g	40	CA	3.4	OZ	CA	1	1
		Garden Veggie Patties 96.39g							5
Apr-09	Food	Focaccia Herb and Garlic Large 8/22 Oz	8	CA	22	1N	CA	1	1
May-09	Food	Focaccia Herb and Garlic Large 8/22 Oz	8	CA	22	1N	CA	1	1
		Focaccia Herb and Garlic Large 8/22 Oz Total							2
Mar-09	Food	Tortilla Regular 12'' (10061644134046) 12/10	12	CA	10	EA	CA	3	3
May-09	Food	Tortilla Regular 12'' (10061644134046) 12/10	12	CA	10	1N	CA	8	8
Apr-09	Food	Tortilla Regular 12'' (10061644134046) 12/10	12	CA	10	1N	CA	4	4
		Tortilla Regular 12'' (10061644134046) 12/10							15
Apr-09	Food	Tortilla Whole Wheat 12 inch 12/10 ct	12	CA	10	1N	CA	6	6
May-09	Food	Tortilla Whole Wheat 12 inch 12/10 ct	12	CA	10	1N	CA	8	8
Mar-09	Food	Tortilla Whole Wheat 12 inch 12/10 ct	12	CA	10	EA	CA	4	4
		Tortilla Whole Wheat 12 inch 12/10 ct Total							18
Apr-09	Food	Tortilla Tomato with Basil 12 inch 6/10 ct	6	CA	10	1N	CA	4	4
May-09	Food	Tortilla Tomato with Basil 12 inch 6/10 ct	6	CA	10	1N	CA	7	7
Mar-09	Food	Tortilla Tomato with Basil 12 inch 6/10 ct	6	CA	10	EA	CA	2	2
		Tortilla Tomato with Basil 12 inch 6/10 ct							13
Apr-09	Food	Tortilla Spinach with Pesto/Garlic 12 inch 6/10	6	CA	10	1N	CA	1	1
Mar-09	Food	Tortilla Spinach with Pesto/Garlic 12 inch 6/10	6	CA	10	EA	CA	3	3
May-09	Food	Tortilla Spinach with Pesto/Garlic 12 inch 6/10	6	CA	10	1N	CA	6	6
		Tortilla Spinach with Pesto/Garlic 12 inch 6/10							10
Mar-09	Food	Tortilla Variety Pack 12 inch 12/10 Count	12	CA	10	EA	CA	2	2
		Tortilla Variety Pack 12 inch 12/10 Count							2
Mar-09	Food	Tortilla White 6.5 Inch 12/24 Count	12	CA	24	EA	CA	1	1
		Tortilla White 6.5 Inch 12/24 Count Total							1

May-09	Food	Sauce Nacho Cheese 2/100 Oz	2	CA		100	OZ	CA	1	1
		Sauce Nacho Cheese 2/100 Oz								1
Apr-09	Food	Sauce Salsa Mild Thick & Chunky 2/3.8 Lt	2	CA		3.8	LT	CA	1	1
Mar-09	Food	Sauce Salsa Mild Thick & Chunky 2/3.8 Lt	2	CA		3.8	LT	CA	1	1
		Sauce Salsa Mild Thick & Chunky 2/3.8 Lt								2
May-09	Food	Sauce Salsa Mild Thick & Chunky 2/3.8 Lt	2	CA		3.8	LT	CA	1	1
		Sauce Salsa Mild Thick & Chunky 2/3.8 Lt								1
Apr-09	Food	Seasoning Taco Mix Meat 6/9 Oz	6	CA		9	OZ	CA	1	1
		Seasoning Taco Mix Meat 6/9 Oz								1
May-09	Food	Nacho Chips Tricolour 6/1 Lb	6	CA		1	LB	CA	1	1
		Nacho Chips Tricolour 6/1 Lb								1
May-09	Food	Shrimp Pacific White Raw P&D IQF Tail-On 21-	2	CA	3	LB	1 LB	CA	1	1
		Shrimp Pacific White Raw P&D IQF Tail-On 21-								1
May-09	Food	Cold Water Shrimp 125-175 Count 2/5 lb	2	CA	5	LB	1 LB	CA	1	1
		Cold Water Shrimp 125-175 Count 2/5 lb Total								1
Apr-09	Food	Pacific Salmon Loins 4 oz	1	CA	10	LB	1 LB	CA	3	3
		Pacific Salmon Loins 4 oz Total								3
Apr-09	Food	Sauce Steak 12/172 Ml	12	CA		172	ML	CA	1	1
		Sauce Steak 12/172 Ml Total								1
Mar-09	Food	Chicken Strip Formed 2/2 Kg	2	CA	2	KG	1 KG	CA	8	8
May-09	Food	Chicken Strip Formed 2/2 Kg	2	CA	2	KG	1 KG	CA	14	14
Apr-09	Food	Chicken Strip Formed 2/2 Kg	2	CA	2	KG	1 KG	CA	12	12
		Chicken Strip Formed 2/2 Kg Total								34
May-09	Food	All White Chicken Breast Strips 2/2 kg	2	CA	2	KG	1 KG	CA	18	18
Mar-09	Food	All White Chicken Breast Strips 2/2 kg	2	CA	2	KG	1 KG	CA	22	22
Apr-09	Food	All White Chicken Breast Strips 2/2 kg	2	CA	2	KG	1 KG	CA	23	23
		All White Chicken Breast Strips 2/2 kg Total								63
Mar-09	Food	Juice Vegetable Cans 48/156 Ml	48	CA		156	ML	CA	4	4
		Juice Vegetable Cans 48/156 Ml Total								4
Mar-09	Food	Juice Vegetable V-8 Original Blend 12/354 Ml	12	CA		354	ML	CA	2	2
May-09	Food	Juice Vegetable V-8 Original Blend 12/354 Ml	12	CA		354	ML	CA	11	11
Apr-09	Food	Juice Vegetable V-8 Original Blend 12/354 Ml	12	CA		354	ML	CA	4	4
		Juice Vegetable V-8 Original Blend 12/354 Ml								17
May-09	Food	Corn Starch 6/1 Kg	6	CA		1	KG	CA	4	4
Apr-09	Food	Corn Starch 6/1 Kg	6	CA		1	KG	CA	3	3
		Corn Starch 6/1 Kg Total								7
Mar-09	Food	Dressing Mayonnaise Individual Portion 200/12	200	CA		12	ML	CA	1	1
		Dressing Mayonnaise Individual Portion								1
Mar-09	Food	Mayonnaise Light Cholesterol Free 1/20 Lt	1	CA		20	LT	CA	2	2
Apr-09	Food	Mayonnaise Light Cholesterol Free 1/20 Lt	1	CA		20	LT	CA	3	3

May-09	Food	Mayonnaise Light Cholesterol Free 1/20 Lt	1	CA	20	LT	CA	3	3
		Mayonnaise Light Cholesterol Free 1/20 Lt							8
Apr-09	Food	Dressing Caesar Light 2/4 Lt	2	CA	4	LT	CA	1	1
May-09	Food	Dressing Caesar Light 2/4 Lt	2	CA	4	LT	CA	2	2
		Dressing Caesar Light 2/4 Lt Total							3
Mar-09	Food	Dressing Caesar Creamy 2/4 Lt	2	CA	4	LT	CA	2	2
		Dressing Caesar Creamy 2/4 Lt Total							2
Mar-09	Food	Dressing Garlic & Peppercorn 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Garlic & Peppercorn 2/4 Lt Total							1
May-09	Food	Dressing Ranch Light 2/4 Lt	2	CA	4	LT	CA	2	2
Apr-09	Food	Dressing Ranch Light 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Ranch Light 2/4 Lt Total							3
Mar-09	Food	Dressing Ranch Creamy 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Ranch Creamy 2/4 Lt Total							1
Apr-09	Food	Dressing 1000 Island 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing 1000 Island 2/4 Lt Total							1
May-09	Food	Dressing French 2/4 Lt	2	CA	4	LT	CA	2	2
		Dressing French 2/4 Lt Total							2
Apr-09	Food	Dressing Italian 2/4 Lt	2	CA	4	LT	CA	1	1
Mar-09	Food	Dressing Italian 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Italian 2/4 Lt Total							2
Apr-09	Food	Dressing Cucumber Creamy 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Cucumber Creamy 2/4 Lt Total							1
Apr-09	Food	Dressing Honey Dijon 2/4 Lt	2	CA	4	LT	CA	1	1
May-09	Food	Dressing Honey Dijon 2/4 Lt	2	CA	4	LT	CA	3	3
Mar-09	Food	Dressing Honey Dijon 2/4 Lt	2	CA	4	LT	CA	2	2
		Dressing Honey Dijon 2/4 Lt Total							6
May-09	Food	Dressing Raspberry Fat Free (00063350062326)	2	CA	4	LT	CA	2	2
Mar-09	Food	Dressing Raspberry Fat Free (00063350062326)	2	CA	4	LT	CA	1	1
		Dressing Raspberry Fat Free (00063350062326)							3
Apr-09	Food	Dressing Italian Light 2/4 Lt	2	CA	4	LT	CA	1	1
May-09	Food	Dressing Italian Light 2/4 Lt	2	CA	4	LT	CA	4	4
		Dressing Italian Light 2/4 Lt Total							5
May-09	Food	Dressing Greek Vinaigrette 2/4 Lt	2	CA	4	LT	CA	4	4
Mar-09	Food	Dressing Greek Vinaigrette 2/4 Lt	2	CA	4	LT	CA	1	1
Apr-09	Food	Dressing Greek Vinaigrette 2/4 Lt	2	CA	4	LT	CA	2	2
		Dressing Greek Vinaigrette 2/4 Lt Total							7
Apr-09	Food	Dressing Sundried Tomato/Pesto 2/4 Lt	2	CA	4	LT	CA	1	1
		Dressing Sundried Tomato/Pesto 2/4 Lt Total							1
Mar-09	Food	Dressing Balsamic Vinaigrette 2/4 Lt	2	CA	4	LT	CA	1	1

May-09	Food	Dressing Balsamic Vinaigrette 2/4 Lt	2	CA			4	LT	CA	4	4
Apr-09	Food	Dressing Balsamic Vinaigrette 2/4 Lt	2	CA			4	LT	CA	2	2
		Dressing Balsamic Vinaigrette 2/4 Lt Total									7
Apr-09	Food	Dressing Salad Garden Herb Vinaigrette 2/4 Lt	2	CA			4	LT	CA	1	1
		Dressing Salad Garden Herb Vinaigrette 2/4 Lt									1
Apr-09	Food	Dressing Salad Sesame Thai 2/4 Lt	2	CA			4	LT	CA	1	1
		Dressing Salad Sesame Thai 2/4 Lt Total									1
Mar-09	Food	Dressing Salad Ranch Peppercorn 126/28 Gr	126	CA			28	GR	CA	1	1
		Dressing Salad Ranch Peppercorn 126/28 Gr									1
Apr-09	Food	Dressing Salad Creamy Caesar 126/28 Gr	126	CA			28	GR	CA	3	3
Mar-09	Food	Dressing Salad Creamy Caesar 126/28 Gr	126	CA			28	GR	CA	1	1
May-09	Food	Dressing Salad Creamy Caesar 126/28 Gr	126	CA			28	GR	CA	3	3
		Dressing Salad Creamy Caesar 126/28 Gr Total									7
Mar-09	Food	Dressing Salad Balsamic Vinaigrette 120/28 Gr	120	CA			28	GR	CA	3	3
Apr-09	Food	Dressing Salad Balsamic Vinaigrette 120/28 Gr	120	CA			28	GR	CA	3	3
May-09	Food	Dressing Salad Balsamic Vinaigrette 120/28 Gr	120	CA			28	GR	CA	5	5
		Dressing Salad Balsamic Vinaigrette 120/28 Gr									11
Apr-09	Food	Dressing Salad Ranch Portions 120/28 Gr	120	CA			28	ML	CA	3	3
May-09	Food	Dressing Salad Ranch Portions 120/28 Gr	120	CA			28	ML	CA	3	3
		Dressing Salad Ranch Portions 120/28 Gr Total									6
Mar-09	Food	Dressing Italian Light (Pouch) 126/28 Gr	126	CA			28	GR	CA	2	2
Apr-09	Food	Dressing Italian Light (Pouch) 126/28 Gr	126	CA			28	GR	CA	3	3
May-09	Food	Dressing Italian Light (Pouch) 126/28 Gr	126	CA			28	GR	CA	4	4
		Dressing Italian Light (Pouch) 126/28 Gr Total									9
May-09	Food	Dressing Salad Greek Portion	126	CA			28	ML	CA	3	3
Mar-09	Food	Dressing Salad Greek Portion	126	CA			28	ML	CA	2	2
Apr-09	Food	Dressing Salad Greek Portion	126	CA			28	ML	CA	3	3
		Dressing Salad Greek Portion									8
Mar-09	Food	Bacon Sliced Layer 18/22 Ct Frozen 1/5 Kg	1	CA	5	KG	1	KG	CA	10	50
		Bacon Sliced Layer 18/22 Ct Frozen 1/5 Kg									50
May-09	Food	Bacon Sliced Layer 16/18 Ct Frozen 1/5 Kg	1	CA	5	KG	1	KG	CA	30	150
Apr-09	Food	Bacon Sliced Layer 16/18 Ct Frozen 1/5 Kg	1	CA	5	KG	1	KG	CA	11	55
		Bacon Sliced Layer 16/18 Ct Frozen 1/5 Kg									205
May-09	Food	Oil Sesame 12/455 mL	12	CA			455	ML	CA	1	1
		Oil Sesame 12/455 mL Total									1
Apr-09	Food	1 Step Beef Gravy (006500009235300) 8/490	8	CA			490	GR	CA	3	3
Mar-09	Food	1 Step Beef Gravy (006500009235300) 8/490	8	CA			490	GR	CA	1	1
May-09	Food	1 Step Beef Gravy (006500009235300) 8/490	8	CA			490	GR	CA	1	1
		1 Step Beef Gravy (006500009235300) 8/490									5
Mar-09	Food	Breast O' Chicken Boneless Skinless Battered	40	CA	0.01	KG	1	KG	CA	3	3

		Breast O' Chicken Boneless Skinless Battered							3
May-09	Food	Chicken Breast Boneless Skinless 5 Oz 1/4 Kg	1	CA	4	KG	1 KG	CA	2	2
Apr-09	Food	Chicken Breast Boneless Skinless 5 Oz 1/4 Kg	1	CA	4	KG	1 KG	CA	4	4
		Chicken Breast Boneless Skinless 5 Oz 1/4 Kg								6
Mar-09	Food	Chicken Breast Boneless Skinless Random IQF	1	CA	4	KG	1 KG	CA	14	14
		Chicken Breast Boneless Skinless Random IQF								14
Mar-09	Food	Chicken Breast Strips Breaded Par-fried 100/40	4	CA			1 KG	CA	2	2
		Chicken Breast Strips Breaded Par-fried 100/40								2
May-09	Food	Pineapple Tidbit (00652500040860 &	6	CA			100 OZ	CA	1	1
		Pineapple Tidbit (00652500040860 &								1
Apr-09	Food	Salmon Pink 6/1.81 kg	6	CA	1.81	KG	1 KG	CA	1	1
		Salmon Pink 6/1.81 kg Total								1
Apr-09	Food	Tuna Flaked Light in Water 6/1.7 Kg	6	CA	1.7	KG	1 KG	CA	2	2
Mar-09	Food	Tuna Flaked Light in Water 6/1.7 Kg	6	CA	1.7	KG	1 KG	CA	4	4
May-09	Food	Tuna Flaked Light in Water 6/1.7 Kg	6	CA	1.7	KG	1 KG	CA	7	7
		Tuna Flaked Light in Water 6/1.7 Kg Total								13
Apr-09	Fresh Eggs	Eggs-Extra Large A (10065651000417) 1/15 Dz	1	CA			15 DZ	CA	2	2
May-09	Fresh Eggs	Eggs-Extra Large A (10065651000417) 1/15 Dz	1	CA			15 DZ	CA	3	3
Mar-09	Fresh Eggs	Eggs-Extra Large A (10065651000417) 1/15 Dz	1	CA			15 DZ	CA	8	8
		Eggs-Extra Large A (10065651000417) 1/15 Dz								13
Apr-09	Food	Hard Boiled Eggs Medium Pillow Pack 6/24 ct	6	CA			24 1N	CA	1	1
Mar-09	Food	Hard Boiled Eggs Medium Pillow Pack 6/24 ct	6	CA			24 1N	CA	2	2
		Hard Boiled Eggs Medium Pillow Pack 6/24 ct								3
May-09	Food	Butter Pots Whipped 600/4.5 Gr	600	CA			4.5 GR	CA	2	2
Mar-09	Food	Butter Pots Whipped 600/4.5 Gr	600	CA			4.5 GR	CA	1	1
		Butter Pots Whipped 600/4.5 Gr Total								3
May-09	Food	Olives Sliced Black 6/2.84 Liter	6	CA			2.84 LT	CA	1	1
Apr-09	Food	Olives Sliced Black 6/2.84 Liter	6	CA			2.84 LT	CA	2	2
Mar-09	Food	Olives Sliced Black 6/2.84 Liter	6	CA			2.84 LT	CA	1	0
		Olives Sliced Black 6/2.84 Liter Total								3
May-09	Food	Olives Manzanilla Stuffed (10066200904631)	2	CA			4 LT	CA	1	1
		Olives Manzanilla Stuffed (10066200904631)								1
May-09	Food	Onion Powder 12/480 Gr	12	CA			480 GR	CA	4	0
		Onion Powder 12/480 Gr Total								0
May-09	Food	Seasoning 1 Step Cajun 12/560 Gram	12	CA			560 GR	CA	3	0
Apr-09	Food	Seasoning 1 Step Cajun 12/560 Gram	12	CA			560 GR	CA	4	0
Mar-09	Food	Seasoning 1 Step Cajun 12/560 Gram	12	CA			560 GR	CA	1	0
		Seasoning 1 Step Cajun 12/560 Gram Total								1
Mar-09	Food	Seasoning 1 Step Roasted Pepper and Garlic	12	CA			660 GR	CA	2	0
		Seasoning 1 Step Roasted Pepper and Garlic								0

Mar-09	Food	Seasoning 1 Step Tex Mex 12/560 Gram	12	CA	560	GR	CA	1	0
		Seasoning 1 Step Tex Mex 12/560 Gram Total							0
Apr-09	Food	Seasoning 1 Step Italian 12/510 Gram	12	CA	510	GR	CA	2	0
Mar-09	Food	Seasoning 1 Step Italian 12/510 Gram	12	CA	510	GR	CA	3	0
		Seasoning 1 Step Italian 12/510 Gram Total							0
Mar-09	Food	Seasoning 1 Step Garlic Plus 12/580 Gram	12	CA	580	GR	CA	3	0
Apr-09	Food	Seasoning 1 Step Garlic Plus 12/580 Gram	12	CA	580	GR	CA	1	0
		Seasoning 1 Step Garlic Plus 12/580 Gram							0
Apr-09	Food	Pepper Black Cracked 12/520 Gr	12	CA	520	GR	CA	1	0
		Pepper Black Cracked 12/520 Gr Total							0
Apr-09	Food	Basil Leaves 12/190 Gram	12	CA	190	GR	CA	1	0
		Basil Leaves 12/190 Gram Total							0
May-09	Food	Cumin Ground 12/425 Gram	12	CA	425	GR	CA	1	0
		Cumin Ground 12/425 Gram Total							0
Apr-09	Food	Garlic Powder 12/525 Gram	12	CA	525	GR	CA	2	0
May-09	Food	Garlic Powder 12/525 Gram	12	CA	525	GR	CA	8	1
		Garlic Powder 12/525 Gram Total							1
May-09	Food	Bay Leaves Whole 12/60 Gram	12	CA	60	GR	CA	1	0
		Bay Leaves Whole 12/60 Gram Total							0
Apr-09	Food	Ginger Ground 12/375 Gram	12	CA	375	GR	CA	1	0
		Ginger Ground 12/375 Gram Total							0
May-09	Food	Peppercorns Whole Black 12/575 Gram	12	CA	575	GR	CA	1	0
		Peppercorns Whole Black 12/575 Gram Total							0
May-09	Food	Thyme Leaves (10066200912625) 12/175 Gr	12	CA	175	GR	CA	2	0
		Thyme Leaves (10066200912625) 12/175 Gr							0
Mar-09	Food	Paprika Spanish 12/540 Gram	12	CA	540	GR	CA	1	0
May-09	Food	Paprika Spanish 12/540 Gram	12	CA	540	GR	CA	3	0
		Paprika Spanish 12/540 Gram Total							0
Apr-09	Food	Oregano Leaves 12/190 Gram	12	CA	190	GR	CA	2	0
		Oregano Leaves 12/190 Gram Total							0
Mar-09	Food	Pepper Black Pure Ground 12/540 Gram	12	CA	540	GR	CA	1	0
		Pepper Black Pure Ground 12/540 Gram Total							0
Apr-09	Food	Red Pepper Crushed 12/350 Gram	12	CA	350	GR	CA	2	0
Mar-09	Food	Red Pepper Crushed 12/350 Gram	12	CA	350	GR	CA	1	0
		Red Pepper Crushed 12/350 Gram Total							0
Apr-09	Food	Salt Seasoned 12/1000 Gram	12	CA	1000	GR	CA	2	0
		Salt Seasoned 12/1000 Gram Total							0
May-09	Food	Sesame Seeds 12/575 Gram	12	CA	575	GR	CA	1	0
		Sesame Seeds 12/575 Gram Total							0
Apr-09	Food	Vinegar Single Strength 4/5 Liter	4	CA	5	LT	CA	1	1

	Vinegar Single Strength 4/5 Liter Total								1
May-09	Food	Vinegar Balsamic 2/5 Liter	2	CA		5	LT	CA	1	1
	Vinegar Balsamic 2/5 Liter Total								1
Mar-09	Food	Cracker Premium Unsalted Top 500/2 Ct	500	CA		2	1N	CA	2	2
Apr-09	Food	Cracker Premium Unsalted Top 500/2 Ct	500	CA		2	1N	CA	5	5
May-09	Food	Cracker Premium Unsalted Top 500/2 Ct	500	CA		2	1N	CA	2	2
	Cracker Premium Unsalted Top 500/2 Ct Total									9
Apr-09	Food	Sauce Honey Mustard 2/3.7 Liter	2	CA		3.7	LT	CA	1	1
May-09	Food	Sauce Honey Mustard 2/3.7 Liter	2	CA		3.7	LT	CA	2	2
	Sauce Honey Mustard 2/3.7 Liter Total									3
Mar-09	Food	Sauce Zesty Orange Ginger 2/3.72 Liter	2	CA		3.72	LT	CA	3	3
May-09	Food	Sauce Zesty Orange Ginger 2/3.72 Liter	2	CA		3.72	LT	CA	1	1
	Sauce Zesty Orange Ginger 2/3.72 Liter Total									4
May-09	Food	Sauce Pineapple Curry 2/3.7 Liter	2	CA		3.7	LT	CA	1	1
	Sauce Pineapple Curry 2/3.7 Liter Total									1
May-09	Food	Sauce Shanghai Stri Fry 2/3.7 Liter	2	CA		3.7	LT	CA	2	2
	Sauce Shanghai Stri Fry 2/3.7 Liter Total									2
Apr-09	Food	Nut Peanut Blanched Roasted & Salted	2	CA	1.5	KG	1 KG	CA	1	1
Mar-09	Food	Nut Peanut Blanched Roasted & Salted	2	CA	1.5	KG	1 KG	CA	2	2
May-09	Food	Nut Peanut Blanched Roasted & Salted	2	CA	1.5	KG	1 KG	CA	12	12
	Nut Peanut Blanched Roasted & Salted									15
May-09	Food	Sultana Raisins (20067261090762) 2/1.50 Kg	2	CA		1.5	KG	CA	3	3
Apr-09	Food	Sultana Raisins (20067261090762) 2/1.50 Kg	2	CA		1.5	KG	CA	1	1
Mar-09	Food	Sultana Raisins (20067261090762) 2/1.50 Kg	1	CA	2	EA	1.5 KG	CA	1	1
	Sultana Raisins (20067261090762) 2/1.50 Kg									5
Apr-09	Food	Rst. Sunflower Seeds w/s (20062761100201)	2	CA		1.5	KG	CA	1	1
May-09	Food	Rst. Sunflower Seeds w/s (20062761100201)	2	CA		1.5	KG	CA	3	3
	Rst. Sunflower Seeds w/s (20062761100201)									4
Apr-09	Food	Peppers Hot Sliced Banana 2/4 Lt	2	CA		4	LT	CA	3	3
Mar-09	Food	Peppers Hot Sliced Banana 2/4 Lt	2	CA		4	LT	CA	2	2
May-09	Food	Peppers Hot Sliced Banana 2/4 Lt	2	CA		4	LT	CA	5	5
	Peppers Hot Sliced Banana 2/4 Lt Total									10
May-09	Food	Peanut Butter 200/18 gr	200	CA		18	GR	CA	1	1
	Peanut Butter 200/18 gr Total									1
May-09	Food	Cream Cheese 200/18 Gr	200	CA		18	GR	CA	1	1
	Cream Cheese 200/18 Gr Total									1
Mar-09	Food	Sauce Tartar 2/3.78 Liter	2	CA		3.78	LT	CA	1	1
May-09	Food	Sauce Tartar 2/3.78 Liter	2	CA		3.78	LT	CA	4	4
	Sauce Tartar 2/3.78 Liter Total									5
Apr-09	Food	Garlic Spread 1/4.5 Kg	1	CA	4.5	KG	1 KG	CA	1	1

	Garlic Spread 1/4.5 Kg Total							1
Mar-09	Food	Margarine Soft Butter 1/12 Kg	1	CA	12 KG	1 KG	CA	1	1
May-09	Food	Margarine Soft Butter 1/12 Kg	1	CA	12 KG	1 KG	CA	4	4
Apr-09	Food	Margarine Soft Butter 1/12 Kg	1	CA	12 KG	1 KG	CA	2	2
	Margarine Soft Butter 1/12 Kg Total								7
Mar-09	Food	Mozzarella 52/15 2/2.3 Kg	2	CA	2.3 KG	1 KG	CA	2	2
May-09	Food	Mozzarella 52/15 2/2.3 Kg	2	CA	2.3 KG	1 KG	CA	1	1
Apr-09	Food	Mozzarella 52/15 2/2.3 Kg	2	CA	2.3 KG	1 KG	CA	4	4
	Mozzarella 52/15 2/2.3 Kg Total								7
Mar-09	Food	Cheese Feta 1/3 Kg	1	CA	3 KG	1 KG	KG	2	2
	Cheese Feta 1/3 Kg Total								2
May-09	Food	Cheese Cheddar Medium Colour 100/21 gram	1	CA	2.1 KG	1 KG	KG	1	1
	Cheese Cheddar Medium Colour 100/21 gram								1
Apr-09	Food	Cheese Marble 2/2.27 kg	2	CA	2.27 KG	1 KG	KG	6	6
Mar-09	Food	Cheese Marble 2/2.27 kg	2	CA	2.27 KG	1 KG	KG	4	4
May-09	Food	Cheese Marble 2/2.27 kg	2	CA	2.27 KG	1 KG	KG	7	7
	Cheese Marble 2/2.27 kg Total								17
Mar-09	Food	Cheese Parmesan Blend 1/2.27 kg	1	CA	2.27 KG	1 KG	KG	2	2
May-09	Food	Cheese Parmesan Blend 1/2.27 kg	1	CA	2.27 KG	1 KG	KG	3	3
Apr-09	Food	Cheese Parmesan Blend 1/2.27 kg	1	CA	2.27 KG	1 KG	KG	2	2
	Cheese Parmesan Blend 1/2.27 kg Total								7
Mar-09	Food	Cheese Cheddar Medium Coloured 2/2.27 Kg	2	CA	2.27 KG	1 KG	KG	6	6
Apr-09	Food	Cheese Cheddar Medium Coloured 2/2.27 Kg	2	CA	2.27 KG	1 KG	KG	8	8
May-09	Food	Cheese Cheddar Medium Coloured 2/2.27 Kg	2	CA	2.27 KG	1 KG	KG	8	8
	Cheese Cheddar Medium Coloured 2/2.27 Kg								22
Mar-09	Food	Shells Taco 1/200 each	1	CA		200 EA	CA	1	1
	Shells Taco 1/200 each Total								1
Mar-09	Food	Soup Base Chicken Light 1/4.5 Kg	1	CA	4.5 KG	1 KG	CA	1	1
	Soup Base Chicken Light 1/4.5 Kg Total								1
May-09	Food	Soup Base Beef Light 1/4.5 Kg	1	CA		4.5 KG	CA	1	1
Apr-09	Food	Soup Base Beef Light 1/4.5 Kg	1	CA		4.5 KG	CA	2	2
	Soup Base Beef Light 1/4.5 Kg Total								3
Apr-09	Food	Soup Base Vegetable No MSG 1/4.5 Kg	1	CA		4.5 KG	CA	1	1
Mar-09	Food	Soup Base Vegetable No MSG 1/4.5 Kg	1	CA		4.5 KG	CA	2	2
	Soup Base Vegetable No MSG 1/4.5 Kg Total								3
May-09	Food	Soup Base Chicken Broth RL 1/5.5 Kg	1	CA		53.5 KG	CA	5	5
Apr-09	Food	Soup Base Chicken Broth RL 1/5.5 Kg	1	CA		53.5 KG	CA	3	3
	Soup Base Chicken Broth RL 1/5.5 Kg Total								8
May-09	Food	Oranges Mandarin Pieces 24/284 ml	24	CA		284 ML	CA	1	1
Apr-09	Food	Oranges Mandarin Pieces 24/284 ml	24	CA		284 ML	CA	1	1

		Oranges Mandarin Pieces 24/284 ml Total								2
Mar-09	Food	Salt Portion Pack 1/6000 Ct	1	CA		6000	1N	CA	1	1
Apr-09	Food	Salt Portion Pack 1/6000 Ct	1	CA		6000	1N	CA	2	2
		Salt Portion Pack 1/6000 Ct Total								3
Apr-09	Food	Pepper Portion Pac 1/6/1000 Ea	1	CA	6	1N	1000 EA	CA	2	2
May-09	Food	Pepper Portion Pac 1/6/1000 Ea	1	CA	6	1N	1000 EA	CA	1	1
Mar-09	Food	Pepper Portion Pac 1/6/1000 Ea	1	CA	6	1N	1000 EA	CA	1	1
		Pepper Portion Pac 1/6/1000 Ea Total								4
May-09	Food	Noodles Cooked Steam Cantones 1/6/2.27 Kg	6	CA		2.27	KG	CA	1	1
Apr-09	Food	Noodles Cooked Steam Cantones 1/6/2.27 Kg	6	CA		2.27	KG	CA	4	4
		Noodles Cooked Steam Cantones 1/6/2.27 Kg								5
Mar-09	Food	Noodle Fried Chow Mein (00687610160000)	1	CA		10	LB	CA	1	1
		Noodle Fried Chow Mein (00687610160000)								1
Apr-09	Food	Sauce Plum (00069003020019) 500/11 Gr	500	CA		11	GR	CA	1	1
May-09	Food	Sauce Plum (00069003020019) 500/11 Gr	500	CA		11	GR	CA	2	2
Mar-09	Food	Sauce Plum (00069003020019) 500/11 Gr	500	CA		11	GR	CA	1	1
		Sauce Plum (00069003020019) 500/11 Gr								4
Apr-09	Food	Sauce Soya 1/500/9 Gr	500	CA		9	GR	CA	1	1
May-09	Food	Sauce Soya 1/500/9 Gr	500	CA		9	GR	CA	1	1
Mar-09	Food	Sauce Soya 1/500/9 Gr	1	CA	500	EA	9 GR	CA	1	1
		Sauce Soya 1/500/9 Gr Total								3
May-09	Food	Spring Roll Vegetable Mini 22 Gr 2/50 Ct	2	CA		50	1N	CA	-19	-19
Apr-09	Food	Spring Roll Vegetable Mini 22 Gr 2/50 Ct	2	CA		50	1N	CA	21	21
		Spring Roll Vegetable Mini 22 Gr 2/50 Ct Total								2
May-09	Food	Orange Mango 24/300mL	1	CA	24	1N	300 ML	CA	1	1
		Orange Mango 24/300mL Total								1
Mar-09	Food	Apple Juice 24/300mL	1	CA	24	1N	300 ML	CA	1	1
May-09	Food	Apple Juice 24/300mL	1	CA	24	1N	300 ML	CA	6	6
Apr-09	Food	Apple Juice 24/300mL	1	CA	24	1N	300 ML	CA	5	5
		Apple Juice 24/300mL Total								12
Mar-09	Food	Orange Juice 24/300mL	1	CA	24	1N	300 ML	CA	2	2
Apr-09	Food	Orange Juice 24/300mL	1	CA	24	1N	300 ML	CA	5	5
May-09	Food	Orange Juice 24/300mL	1	CA	24	1N	300 ML	CA	6	6
		Orange Juice 24/300mL Total								13
Apr-09	Food	Cranberry Cocktail 24/300mL	1	CA	24	1N	300 ML	CA	4	4
Mar-09	Food	Cranberry Cocktail 24/300mL	1	CA	24	1N	300 ML	CA	1	1
May-09	Food	Cranberry Cocktail 24/300mL	1	CA	24	1N	300 ML	CA	3	3
		Cranberry Cocktail 24/300mL Total								8
Apr-09	Food	Ruby Red Grapefruit 24/300mL	1	CA	24	1N	300 ML	CA	1	1
		Ruby Red Grapefruit 24/300mL Total								1

Mar-09	Food	Pan Release 6/16 Oz	6	CA		16	OZ	CA	2	2
May-09	Food	Pan Release 6/16 Oz	6	CA		16	OZ	CA	2	2
Apr-09	Food	Pan Release 6/16 Oz	6	CA		16	OZ	CA	2	2
		Pan Release 6/16 Oz Total								6
May-09	Food	Cooking Wine Sauterne 1/3.78 Liter	4	CA		3.78	LT	CA	1	0
		Cooking Wine Sauterne 1/3.78 Liter Total								0
May-09	Food	Cooking Wine Burgundy 1/3.78 Liter	4	CA		3.78	LT	CA	1	0
		Cooking Wine Burgundy 1/3.78 Liter Total								0
May-09	Food	Chipotle Flavor Concentrate 6/14.4 oz	6	CA		14.4	OZ	CA	1	1
		Chipotle Flavor Concentrate 6/14.4 oz Total								1
Mar-09	Food	Pork Back Loin Boneless SC Frozen 2/3.5 Kg	2	CA	3.5	KG	1 KG	CA	9.03	1
		Pork Back Loin Boneless SC Frozen 2/3.5 Kg								1
Apr-09	Food	Tortellini 4 Cheese PA 1/5 KG	1	CA	5	KG	1 KG	CA	3	3
May-09	Food	Tortellini 4 Cheese PA 1/5 KG	1	CA	5	KG	1 KG	CA	2	2
		Tortellini 4 Cheese PA 1/5 KG Total								5
Mar-09	Food	Ravioli Beef PA 1/5 Kg	1	CA	5	KG	1 KG	CA	1	1
		Ravioli Beef PA 1/5 Kg Total								1
Apr-09	Food	Broccoli Spears 12/1 Kg	12	CA	1	KG	1 KG	CA	1	1
		Broccoli Spears 12/1 Kg Total								1
May-09	Food	Leaf Spinach - Wet Pack 12/1 Kg	12	CA	1	KG	1 KG	CA	1	1
		Leaf Spinach - Wet Pack 12/1 Kg Total								1
Mar-09	Food	IQF Diced Carrots (10055773107002 &	6	CA	2	KG	1 KG	CA	1	1
		IQF Diced Carrots (10055773107002 &								1
May-09	Food	IQF Sliced Carrots (10055773107200) 6/2 Kg	6	CA	2	KG	1 KG	CA	1	1
		IQF Sliced Carrots (10055773107200) 6/2 Kg								1
Mar-09	Food	IQF Peas (10055773122708 &	6	CA	2	KG	1 KG	CA	1	1
May-09	Food	IQF Peas (10055773122708 &	6	CA	2	KG	1 KG	CA	2	2
		IQF Peas (10055773122708 &								3
Apr-09	Food	IQF Mixed Vegetables Fancy (10055773173311)	6	CA	2	KG	1 KG	CA	1	1
May-09	Food	IQF Mixed Vegetables Fancy (10055773173311)	6	CA	2	KG	1 KG	CA	7	7
		IQF Mixed Vegetables Fancy								8
Mar-09	Food	IQF Blended Pepper Strips 1/25 Lb	1	CA	25	LB	1 LB	CA	1	1
		IQF Blended Pepper Strips 1/25 Lb Total								1
Mar-09	Food	IQF California Mixed Vegetables 6/2 Kg	6	CA	2	KG	1 KG	CA	1	1
Apr-09	Food	IQF California Mixed Vegetables 6/2 Kg	6	CA	2	KG	1 KG	CA	1	1
May-09	Food	IQF California Mixed Vegetables 6/2 Kg	6	CA	2	KG	1 KG	CA	4	4
		IQF California Mixed Vegetables 6/2 Kg Total								6
Apr-09	Food	IQF Italian Mixed Vegetables 6/2 Kg	6	CA	2	KG	1 KG	CA	1	1
May-09	Food	IQF Italian Mixed Vegetables 6/2 Kg	6	CA	2	KG	1 KG	CA	1	1
		IQF Italian Mixed Vegetables 6/2 Kg Total								2

May-09	Food	IQF Prince Edward Medley 6/2 Kg	6	CA	2 KG	1 KG	CA	4	4
Apr-09	Food	IQF Prince Edward Medley 6/2 Kg	6	CA	2 KG	1 KG	CA	1	1
		IQF Prince Edward Medley 6/2 Kg Total							5
May-09	Food	IQF Oriental Mixed Vegetables 6/2 Kg	6	CA	2 KG	1 KG	CA	1	1
		IQF Oriental Mixed Vegetables 6/2 Kg Total							1
May-09	Food	Corn Fancy Frozen 6/2 kg	6	CA		2 KG	CA	2	2
Apr-09	Food	Corn Fancy Frozen 6/2 kg	6	CA		2 KG	CA	2	2
Mar-09	Food	Corn Fancy Frozen 6/2 kg	6	CA		2 KG	CA	1	1
		Corn Fancy Frozen 6/2 kg Total							5
May-09	Food	Peas Sugar Snap 4/2 kg	4	CA		2 KG	CA	1	1
		Peas Sugar Snap 4/2 kg Total							1
May-09	Food	Macaroons Coconut 2 Bit 20/300 Gr	20	CA		300 GR	CA	2	2
Apr-09	Food	Macaroons Coconut 2 Bit 20/300 Gr	20	CA		300 GR	CA	1	1
		Macaroons Coconut 2 Bit 20/300 Gr Total							3
May-09	Food	Macaroons Chocolate 2 B 20/300 Gram	20	CA		300 GR	CA	1	1
		Macaroons Chocolate 2 B 20/300 Gram Total							1
May-09	Food	Tarts Butter Raisin 3 Oz 96/6 Count	48	CA	2 EA	6 1N	CA	2	2
Apr-09	Food	Tarts Butter Raisin 3 Oz 96/6 Count	48	CA	2 EA	6 1N	CA	1	1
		Tarts Butter Raisin 3 Oz 96/6 Count Total							3
Mar-09	Food	Bread Multigrain Panin Sliced 10/1000 Gram	10	CA		1000 GR	CA	1	1
May-09	Food	Bread Multigrain Panin Sliced 10/1000 Gram	10	CA		1000 GR	CA	2	2
Apr-09	Food	Bread Multigrain Panin Sliced 10/1000 Gram	10	CA		1000 GR	CA	1	1
		Bread Multigrain Panin Sliced 10/1000 Gram							4
Mar-09	Food	Bun Ciabatta Bowtie 1/45 Count	1	CA		45 EA	CA	1	1
Apr-09	Food	Bun Ciabatta Bowtie 1/45 Count	1	CA		45 1N	CA	1	1
May-09	Food	Bun Ciabatta Bowtie 1/45 Count	1	CA		45 1N	CA	2	2
		Bun Ciabatta Bowtie 1/45 Count Total							4
Mar-09	Food	Chicken Diced .5 Inch Cooked 80 Dark 20 White	1	CA	4.54 KG	1 KG	CA	2	2
May-09	Food	Chicken Diced .5 Inch Cooked 80 Dark 20 White	1	CA	4.54 KG	1 KG	CA	18	18
Apr-09	Food	Chicken Diced .5 Inch Cooked 80 Dark 20 White	1	CA	4.54 KG	1 KG	CA	9	9
		Chicken Diced .5 Inch Cooked 80 Dark 20 White							29
Apr-09	Food	Brownies Homestyle Kraft Bag 20/16 Count	20	CA		16 1N	CA	1	1
Mar-09	Food	Brownies Homestyle Kraft Bag 20/16 Count	20	CA		16 EA	CA	1	1
May-09	Food	Brownies Homestyle Kraft Bag 20/16 Count	20	CA		16 1N	CA	2	2
		Brownies Homestyle Kraft Bag 20/16 Count							4
May-09	Food	Original Sugar Substitute (10055451971833)	3	CA		1000 1N	CA	1	1
Mar-09	Food	Original Sugar Substitute (10055451971833)	3	CA		1000 EA	CA	1	1
		Original Sugar Substitute (10055451971833)							2
Apr-09	Food	Turkey Breast Roasted Smoked 2/3.2 Kg	2	CA	3.2 KG	1 KG	KG	6.83	1
		Turkey Breast Roasted Smoked 2/3.2 Kg Total							1

May-09	Food	Ham Black Forest 2/5 Kg	2	CA	5 KG	1 KG	CA	33.2	33
Mar-09	Food	Ham Black Forest 2/5 Kg	2	CA	5 KG	1 KG	CA	24.9	25
Apr-09	Food	Ham Black Forest 2/5 Kg	2	CA	5 KG	1 KG	CA	24.4	24
		Ham Black Forest 2/5 Kg Total							83
May-09	Food	Turkey Breast Roast Smoked (90057855100287)	2	CA	3.2 KG	1 KG	CA	13.8	14
		Turkey Breast Roast Smoked							14
Apr-09	Food	Turkey Roast Raw Breast and Thigh 2/4.5 kg	2	CA	4.5 KG	1 KG	CA	19.3	19
		Turkey Roast Raw Breast and Thigh 2/4.5 kg							19
Apr-09	Food	Cheese Brie Chateau Versailles 1/3 Kg Avg	3	CA		1 KG	CA	3.18	1
Mar-09	Food	Cheese Brie Chateau Versailles 1/3 Kg Avg	3	CA		1 KG	CA	3.39	1
May-09	Food	Cheese Brie Chateau Versailles 1/3 Kg Avg	3	CA		1 KG	CA	6.11	2
		Cheese Brie Chateau Versailles 1/3 Kg Avg							4
Mar-09	Food	Beef Top Inside Round 3/10 Kg	3	CA	10 KG	1 KG	CA	31	31
		Beef Top Inside Round 3/10 Kg Total							31
Mar-09	Food	Chicken 9 Piece Fryers 1 Each	1	CA	1 KG	1 KG	CA	11.6	12
Apr-09	Food	Chicken 9 Piece Fryers 1 Each	1	CA	1 KG	1 KG	CA	12.2	12
		Chicken 9 Piece Fryers 1 Each Total							24
Mar-09	Food	Random Weight Swiss Cheese	2	CA	3 KG	1 KG	CA	12.3	12
May-09	Food	Random Weight Swiss Cheese	2	CA	3 KG	1 KG	CA	11.2	11
Apr-09	Food	Random Weight Swiss Cheese	2	CA	3 KG	1 KG	CA	11.8	12
		Random Weight Swiss Cheese							35
Mar-09	Food	Roast Beef Cooked Seasoned 2/2 Kg	2	CA	2 KG	1 KG	KG	15.6	16
Apr-09	Food	Roast Beef Cooked Seasoned 2/2 Kg	2	CA	2 KG	1 KG	KG	6.42	6
May-09	Food	Roast Beef Cooked Seasoned 2/2 Kg	2	CA	2 KG	1 KG	KG	4.96	5
		Roast Beef Cooked Seasoned 2/2 Kg Total							27
Mar-09	Food	Beef Pastrami Cooked (06233921043870) 2/2	2	CA	2 KG	1 KG	CA	4.23	4
		Beef Pastrami Cooked (06233921043870)							4
Mar-09	Food	Corned Beef Flats Cooked (06233921045360)	2	CA	2 KG	1 KG	CA	9.89	10
		Corned Beef Flats Cooked (06233921045360)							10
Mar-09	Food	Pepperoni Dry Sliced Cured (00629002034426)	2	CA	3.4 KG	1 KG	CA	1	7
		Pepperoni Dry Sliced Cured (00629002034426)							7
May-09	Food	Beef Corned Cooked Outside Fresh 2/3.5 Kg	2	CA	3.5 KG	1 KG	CA	6.52	1
		Beef Corned Cooked Outside Fresh 2/3.5 Kg							1
May-09	Food	Beef Roast Cooked Fresh 2/3.2 Kg	2	CA	3.2 KG	1 KG	CA	5.66	6
Apr-09	Food	Beef Roast Cooked Fresh 2/3.2 Kg	2	CA	3.2 KG	1 KG	CA	6.26	6
		Beef Roast Cooked Fresh 2/3.2 Kg Total							12
Mar-09	Food	Turkey Breast Deli Roast Fully Cooked 2/3.8 Kg	2	CA	3.8 KG	1 KG	CA	29.6	30
May-09	Food	Turkey Breast Deli Roast Fully Cooked 2/3.8 Kg	2	CA	3.8 KG	1 KG	CA	29.5	29
Apr-09	Food	Turkey Breast Deli Roast Fully Cooked 2/3.8 Kg	2	CA	3.8 KG	1 KG	CA	22.1	22
		Turkey Breast Deli Roast Fully Cooked 2/3.8							81

Apr-09	Produce - Non	Oranges SK Choice (FF00051) 113/1 Ea	113	CA			1	EA	CA	3	0
May-09	Produce - Non	Oranges SK Choice (FF00051) 113/1 Ea	113	CA			1	EA	CA	2	0
		Oranges SK Choice (FF00051) 113/1 Ea Total									0
Apr-09	Produce - Non	APPLE Red Delicious 113's (FF00090) 113/1 Ea	113	CA			1	EA	CA	3	0
May-09	Produce - Non	APPLE Red Delicious 113's (FF00090) 113/1 Ea	113	CA			1	EA	CA	2	0
		APPLE Red Delicious 113's (FF00090) 113/1									0
Mar-09	Produce - Non	Peeled Potatoes (PV00017) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	3	3
May-09	Produce - Non	Peeled Potatoes (PV00017) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	3	3
		Peeled Potatoes (PV00017) 1/22/1 Lb Total									6
Apr-09	Produce - Non	Peeled Carrots (PV00033) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	3	3
Mar-09	Produce - Non	Peeled Carrots (PV00033) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	7	7
Apr-09	Produce - Non	Peeled Carrots (PV00033) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	3	3
May-09	Produce - Non	Peeled Carrots (PV00033) 1/22/1 Lb	1	CA	22	LB	1	LB	CA	5	5
		Peeled Carrots (PV00033) 1/22/1 Lb Total									18
Apr-09	Produce - Non	Green Leaf 24's (VE00003) 24/1 Ea	24	CA			1	EA	CA	7	7
Mar-09	Produce - Non	Green Leaf 24's (VE00003) 24/1 Ea	24	CA			1	EA	CA	72	3
Mar-09	Produce - Non	Green Leaf 24's (VE00003) 24/1 Ea	24	CA			1	EA	CA	2	2
May-09	Produce - Non	Green Leaf 24's (VE00003) 24/1 Ea	24	CA			1	EA	CA	8	8
		Green Leaf 24's (VE00003) 24/1 Ea Total									20
May-09	Produce - Non	Carrots (VE00061) 10/5/1 Lb	10	CA	5	LB	1	LB	CA	5	0
		Carrots (VE00061) 10/5/1 Lb Total									0
Mar-09	Produce - Non	Mushrooms #1 (VE00092) 1/5/1 Lb	1	CA	5	LB	1	LB	CA	2	2
May-09	Produce - Non	Mushrooms #1 (VE00092) 1/5/1 Lb	1	CA	5	LB	1	LB	CA	3	3
		Mushrooms #1 (VE00092) 1/5/1 Lb Total									5
May-09	Produce - Non	Mushroom Buttons (VE00094) 1/5/1 Lb	1	CA	5	LB	1	LB	CA	11	11
Apr-09	Produce - Non	Mushroom Buttons (VE00094) 1/5/1 Lb	1	CA	5	LB	1	LB	CA	13	13
Mar-09	Produce - Non	Mushroom Buttons (VE00094) 1/5/1 Lb	1	CA	5	LB	1	LB	CA	6	6
		Mushroom Buttons (VE00094) 1/5/1 Lb Total									30
Apr-09	Produce - Non	Onions Cooking (VE00102) 10/5/1 Lb	10	CA	5	LB	1	LB	CA	2	2
Mar-09	Produce - Non	Onions Cooking (VE00102) 10/5/1 Lb	10	CA	5	LB	1	LB	CA	2	2
May-09	Produce - Non	Onions Cooking (VE00102) 10/5/1 Lb	10	CA	5	LB	1	LB	CA	3	3
		Onions Cooking (VE00102) 10/5/1 Lb Total									7
Mar-09	Produce - Non	Onions Red (VE00106) 5/5/1 Lb	5	CA	5	LB	1	LB	CA	9	9
Apr-09	Produce - Non	Onions Red (VE00106) 5/5/1 Lb	5	CA	5	LB	1	LB	CA	4	4
May-09	Produce - Non	Onions Red (VE00106) 5/5/1 Lb	5	CA	5	LB	1	LB	CA	5	5
		Onions Red (VE00106) 5/5/1 Lb Total									18
Mar-09	Produce - Non	Broccoli 14's (VE00010) 1/14/1 Ea	1	CA	14	EA	1	EA	CA	21	2
Apr-09	Produce - Non	Broccoli 14's (VE00010) 1/14/1 Ea	1	CA			14	1N	CA	39	39
May-09	Produce - Non	Broccoli 14's (VE00010) 1/14/1 Ea	1	CA			14	1N	CA	2	2
May-09	Produce - Non	Broccoli 14's (VE00010) 1/14/1 Ea	1	CA			14	1N	CA	18	18

		Broccoli 14's (VE00010) 1/14/1 Ea Total								61
Mar-09	Produce - Non	Red Peppers (VE00122) 1/25/1 Lb	1	CA	25	LB	1	LB	2	2
Apr-09	Produce - Non	Red Peppers (VE00122) 1/25/1 Lb	1	CA	25	LB	1	LB	4	4
May-09	Produce - Non	Red Peppers (VE00122) 1/25/1 Lb	1	CA	25	LB	1	LB	4	4
		Red Peppers (VE00122) 1/25/1 Lb Total								10
Mar-09	Produce - Non	Cauliflower 12's (VE00015) 12/1 Ea	12	CA			1	EA	16	1
Apr-09	Produce - Non	Cauliflower 12's (VE00015) 12/1 Ea	12	CA			1	EA	18	2
May-09	Produce - Non	Cauliflower 12's (VE00015) 12/1 Ea	12	CA			1	EA	10	1
		Cauliflower 12's (VE00015) 12/1 Ea Total								4
Mar-09	Produce - Non	Tomatoes 5 x 6 (VE00160) 1/25/1 Lb	1	CA	25	LB	1	LB	3	3
Mar-09	Produce - Non	Tomatoes 5 x 6 (VE00160) 1/25/1 Lb	1	CA	25	LB	1	LB	46	2
		Tomatoes 5 x 6 (VE00160) 1/25/1 Lb Total								5
Apr-09	Produce - Non	Tomatoes 6 x 7 (VE00162) 1/25/1 Lb	1	CA	25	LB	1	LB	10	10
May-09	Produce - Non	Tomatoes 6 x 7 (VE00162) 1/25/1 Lb	1	CA	25	LB	1	LB	12	12
		Tomatoes 6 x 7 (VE00162) 1/25/1 Lb Total								22
Mar-09	Produce - Non	Tomatoes Roma (VE00168) 1/25/1 Lb	1	CA	25	LB	1	LB	10	0
May-09	Produce - Non	Tomatoes Roma (VE00168) 1/25/1 Lb	1	CA	25	LB	1	LB	1	1
Mar-09	Produce - Non	Tomatoes Roma (VE00168) 1/25/1 Lb	1	CA	25	LB	1	LB	2	2
		Tomatoes Roma (VE00168) 1/25/1 Lb Total								3
May-09	Produce - Non	Celery 24's (VE00016) 24/1 Ea	24	CA			1	EA	28	1
Mar-09	Produce - Non	Celery 24's (VE00016) 24/1 Ea	24	CA			1	EA	38	2
Apr-09	Produce - Non	Celery 24's (VE00016) 24/1 Ea	24	CA			1	EA	36	1
		Celery 24's (VE00016) 24/1 Ea Total								4
May-09	Produce - Non	Spring Mix (VE00183) 1/3/1 Lb	1	CA	3	LB	1	LB	21	21
Mar-09	Produce - Non	Spring Mix (VE00183) 1/3/1 Lb	1	CA	3	LB	1	LB	22	22
Apr-09	Produce - Non	Spring Mix (VE00183) 1/3/1 Lb	1	CA	3	LB	1	LB	17	17
		Spring Mix (VE00183) 1/3/1 Lb Total								60
Mar-09	Produce - Non	Iceberg Lettuce 24's (VE00184) 24/1 Ea	24	CA			1	EA	5	5
Apr-09	Produce - Non	Iceberg Lettuce 24's (VE00184) 24/1 Ea	24	CA			1	EA	9	9
May-09	Produce - Non	Iceberg Lettuce 24's (VE00184) 24/1 Ea	24	CA			1	EA	8	8
		Iceberg Lettuce 24's (VE00184) 24/1 Ea Total								22
Mar-09	Produce - Non	Romaine Lettuce 24's (VE00185) 24/1 Ea	24	CA			1	EA	2	2
Apr-09	Produce - Non	Romaine Lettuce 24's (VE00185) 24/1 Ea	24	CA			1	EA	5	5
Mar-09	Produce - Non	Romaine Lettuce 24's (VE00185) 24/1 Ea	24	CA			1	EA	36	2
May-09	Produce - Non	Romaine Lettuce 24's (VE00185) 24/1 Ea	24	CA			1	EA	5	5
		Romaine Lettuce 24's (VE00185) 24/1 Ea Total								14
May-09	Produce - Non	English Cucumbers (VE00018) 12/1 Ea	12	CA			1	EA	2	0
Mar-09	Produce - Non	English Cucumbers (VE00018) 12/1 Ea	12	CA			1	EA	4	4
Apr-09	Produce - Non	English Cucumbers (VE00018) 12/1 Ea	12	CA			1	EA	1	0
Mar-09	Produce - Non	English Cucumbers (VE00018) 12/1 Ea	12	CA			1	EA	27	2

		English Cucumbers (VE00018) 12/1 Ea Total						6
Mar-09	Produce - Non	Baby Spinach (VE00194) (5 Lb bag) 1/1 Ea	1	CA	1	EA	CA	16	16
Apr-09	Produce - Non	Baby Spinach (VE00194) (5 Lb bag) 1/1 Ea	1	CA	1	EA	CA	14	14
May-09	Produce - Non	Baby Spinach (VE00194) (5 Lb bag) 1/1 Ea	1	CA	1	EA	CA	13	13
		Baby Spinach (VE00194) (5 Lb bag) 1/1 Ea							43
May-09	Food	Delivery Fee	1	CA	1	EA	CA	1	1
Mar-09	Food	Delivery Fee	1	CA	1	EA	CA	1	1
		Delivery Fee Total							2
		Grand Total							8866