

## NHSGGC FOOD RETAIL SPECIFICATION (SHOPS)

### Compliance Criteria:

- Scottish Grocers Federation's Healthy Living Programme Gold Standard (SGF) <http://www.scottishshop.org.uk/sgfhlp>
- NHSGGC Retail Specification

### Policy Outcome:

- All retail outlets and shops will provide a range of healthy options\* as core retail items in line with SGF/HLA standards
- All retail outlets and shops will clearly promote healthy options\* through use of NHS branded promotional logos, signage etc. in line with SGF/HLA standards
- All retail outlets and shops will only promote healthy options\* at point of sale
- All retail outlets and shops will provide 70% compliance with sugar free drinks or a limited range of sugar based drinks
- All commercial advertising (such as that located on vending machines, shop fronts etc) on NHS premises will exclude products high in sugar and/or fat

### Summary of Key Requirements / Criteria:

<b>Product range</b>	<ul style="list-style-type: none"> <li>• The product range should include offers sensitive to religious dietary requirements.</li> </ul>
<i>Sundries</i>	<ul style="list-style-type: none"> <li>• Comply with HLA criteria</li> </ul>
<i>Drinks</i>	<ul style="list-style-type: none"> <li>• A minimum of 70% of soft drinks (by both retail volume and product) must be sugar-free (less than 0.5 grams of sugar per 100ml). Soft drinks include flavoured waters.</li> </ul>
<i>Snacks(e.g. confectionary &amp; crisps)</i>	<ul style="list-style-type: none"> <li>• At least 50% of items available must meet the 'low/medium' nutrient specifications as outlined in the HLA award.</li> </ul>
<i>Fruit and veg</i>	<ul style="list-style-type: none"> <li>• Ensure a range of fruit and vegetables are available at all times</li> </ul>
<i>Chilled/fresh foods (cheese, spreads, milk, desserts)</i>	<ul style="list-style-type: none"> <li>• 50% to comply with HLA criteria</li> </ul>
<i>Composite chilled (inc. sandwiches, ready meals)</i>	<ul style="list-style-type: none"> <li>• 50% comply with HLA criteria</li> </ul>
<i>Non perishable foods</i>	<ul style="list-style-type: none"> <li>• Options include 'healthy staples' for cooking/preparation as well as 'healthier options' e.g. pasta, rice, tinned vegetables, tinned soups, breakfast cereals, reduced sugar jam, low-fat pasta sauce</li> </ul>
<i>Perishable foods</i>	<ul style="list-style-type: none"> <li>• Presenting a range of goods reflecting low salt, fat and sugar including wholemeal products. e.g. bread and bakery products</li> </ul>
<b>Nutritional composition and content</b>	<ul style="list-style-type: none"> <li>• Ensure lower fat, sugar and salt alternatives are offered and in line with nutritional specifications in the HLA.</li> </ul>
<b>Promotion</b>	<ul style="list-style-type: none"> <li>• Where possible utilise existing 'healthy eating' branding for product ranges / develop new NHSGGC branding.</li> <li>• Options meeting criteria must be prominently positioned and where possible with dedicated retail space.</li> <li>• Avoiding the promotion of less-healthy items, particularly at the point of sale</li> <li>• Ensure healthy items are priced competitively with other products.</li> </ul>