

I ILLINOIS Extension

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES



General Information

Directions: This assessment tool is meant to provide perspective on the nutritional environment of the food pantry. Items marked with a * indicate that valuations will be made using both objective observations, as well as questions to be asked of pantry staff/volunteers. Please make your assessment based on observations made during the food pantry's food distribution services.

Date
Name of Assessor
Name of Food Pantry
Address & City
Contact Name
Contact's Phone
Contact's Email
Number of Individuals served per month by food pantry*
How close is the pantry to the closest public transit access point (in miles)?
Pantry Days/Hours of Operation
Does the pantry restrict which audiences can access its services (e.g. by Zip code or for students-only)? Yes \(\Boxed{\square} \) No \(\Boxed{\square} \)



General Information (Continued)

Types of Donors*	Provides Funds	Provides Food	
Food Bank			
Faith-Based Organization			
Non-Profit Organization			
Government			
Private Donor			
Commercial Business			
Community Group			
Other (Please specify)			
•			

Notes:

風	Objective 1: Increase Client Choice for Nutritious Options Strategies:
□ 1.1.	Clients may choose which types of F2E they would like to take*
1.2.	Pantry hosts a "shopping style" distribution (set up like a grocery store)
1.3.	Clients are able to come to the pantry for food more than once per month*
☐ 1.4.	Food pantry offers items from each of the five food groups (fruits, vegetables, grains, protein, dairy)
☐ 1.5.	Encourages nutritious donations (e.g. by distributing a list of suggested items or asks donors not to provide certain foods)*
☐ 1.6.	Food pantry is listed on AmpleHarvest.org website (if not, seeks donations from local gardeners/farmers or community gardens)*
□ 1.7.	Has established nutrition policy used for purchasing food for clients*
1.8 .	A policy is in place for proper food safety*
	Write total number of boxes marked.
Notes:	
	Objective 2: Market & "Nudge" Healthful Products Strategies:
☐ 2.1.	
	Strategies:
<u> </u>	Strategies: Recipes featuring F2E are available to clients*
	Strategies: Recipes featuring F2E are available to clients* Offers food samples to clients* MyPlate or other healthy eating materials that promote F2E are visible (e.g.
☐ 2.2. ☐ 2.3.	Strategies: Recipes featuring F2E are available to clients* Offers food samples to clients* MyPlate or other healthy eating materials that promote F2E are visible (e.g. posters, fliers, window stickers, etc) Displays/hangs supporting materials for F2E (e.g. shelf talkers/shelf tags,
☐ 2.2. ☐ 2.3. ☐ 2.4. ☐ 2.5.	Recipes featuring F2E are available to clients* Offers food samples to clients* MyPlate or other healthy eating materials that promote F2E are visible (e.g. posters, fliers, window stickers, etc) Displays/hangs supporting materials for F2E (e.g. shelf talkers/shelf tags, nutrition information, etc.) Includes at least one F2E item in a bundle to display items together as a
☐ 2.2. ☐ 2.3. ☐ 2.4. ☐ 2.5. ☐ 2.6.	Strategies: Recipes featuring F2E are available to clients* Offers food samples to clients* MyPlate or other healthy eating materials that promote F2E are visible (e.g. posters, fliers, window stickers, etc) Displays/hangs supporting materials for F2E (e.g. shelf talkers/shelf tags, nutrition information, etc.) Includes at least one F2E item in a bundle to display items together as a meal (e.g. beans and rice)
☐ 2.2. ☐ 2.3. ☐ 2.4. ☐ 2.5. ☐ 2.6. ☐ 2.7.	Recipes featuring F2E are available to clients* Offers food samples to clients* MyPlate or other healthy eating materials that promote F2E are visible (e.g. posters, fliers, window stickers, etc) Displays/hangs supporting materials for F2E (e.g. shelf talkers/shelf tags, nutrition information, etc.) Includes at least one F2E item in a bundle to display items together as a meal (e.g. beans and rice) F2E are stocked to appear abundant Majority of F2E are displayed/angled to be viewed easily from the eye-level

Notes:



Objective 3: Provide Various Forms of Fruits and/or Vegetables Mark off each type as you see them, below:

3.1.	Fresh
3.2.	Canned (Any type, no rust and minimal dents)
3.3.	Canned (Fruit in lite syrup or juice or ≤12 g Sugar,
	or Vegetables with ≤230 mg Sodium and ≤2 g Sat. fat)
3.4.	Frozen (Any type, no frostbite)
3.5.	Frozen (≤12 g Sugar, ≤230 mg Sodium, & ≤2 g Sat. fat)
3.6.	Dried (any type, no mold and packaging intact)
3.7.	Dried (≤12 g Sugar, ≤230 mg Sodium, & ≤2 g Sat. fat)
3.8.	Juice (100% fruit or vegetable juice)
	Write total number of boxes marked.
Notes:	



Objective 4: Provide Various Types of Fruits and/or Vegetables Mark off each color type as you see them, below:

4.1.	Red
□ ←	Check if more than 2 types of Red
4.2.	Yellow/Orange
□ ←	Check if more than 2 types of Yellow/Orange
4.3.	White or Tan/Brown
□ ←	Check if more than 2 types of White or Tan/Brown
4.4.	Green
□ ←	Check if more than 2 types of Green
4.5.	Blue/Purple
□ ←	Check if more than 2 types of Blue/Purple
	Write total number of boxes marked.
Notes:	



Objective 5: Promote Additional Resources*

Strategies:

<u> </u>	Provides information on SNAP, WIC, Senior Farmers Market coupons or other low-income resources*
5.2.	Provides nutrition education to clients (e.g. by partnering with Extension or other sources of expertise)*
5.3.	Promotes or provides mobile markets*
5.4.	Has onsite garden or other gardening resources*
5.5.	Distributes Medicaid/affordable health care information*
5.6.	Promotes or provides health screenings (e.g. blood pressure, glucose, BMI, etc.) by partnering with local organizations*
5.7.	Provides employment assistance information*
5.8.	Provides other educational/self-improvement resources*
	Write total number of boxes marked.
Notes:	



Objective 6: Plan for Alternate Eating Patterns

Strategies:

☐ 6.1.	Provides food pantry volunteers with nutrition education*
☐ 6.2.	Utilizes Commodity Supplemental Food Program (CSFP) to provide food tailored for low-income elderly clients*
☐ 6.3.	Has labeled sections for specific foods (e.g. gluten free, dairy free, no/low sodium, vegetarian or no-prep- required)
☐ 6.4.	Provides diverse options for protein (e.g. tofu, beans, fish, peanut butter)
☐ 6.5.	Provides culturally diverse foods (e.g. Kosher, Halal, ethnic cuisines)
—	Write total number of boxes marked.
Notes:	



NEFPAT Score

Write the total number of boxes marked from each objective.

Total for Objective 1	
Total for Objective 2	
Total for Objective 3	
Total for Objective 4	
Total for Objective 5	
Total for Objective 6	
Total of Ratings = NEFP	AT Score

NEFPAT Scoring Range: 0 - 47

NEFPAT Score Classifications:

Bronze: 0 - 15

Silver: 16 - 31

Gold: 32 - 47

Overall Comments:

Source: Nikolaus CJ, Laurent E, Loehmer E, An R, Khan N & McCaffrey J. (2018). Nutrition Environment Food Pantry Assessment Tool (NEFPAT): Development and evaluation. Journal of Nutrition Education & Behavior, 50 (7), 724-728



Extension

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, religious creed, disability, age, political beliefs, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- - U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

This material funded by USDA's Supplemental Nutrition Assistance Program (SNAP).

University of Illinois * United States Department of Agriculture * Local Extension Councils Cooperating.

Appendix A.

Foods to Encourage (F2E)

Foods must meet all criteria below to qualify. Criteria is based on per serving basis.

Fruits

Vegetables

- Fresh with nothing added
- 100% Fruit or Vegetable Juice
- Canned, Dried or Frozen with no partially hydrogenated oils that meet the criteria below:
 - **Sodium:** ≤ 230mg
 - Total Sugar: Fruit in lite syrup, or 100% Juice, or ≤ 12g
 - Sat Fat: ≤ 2g
 Trans Fat: Og

Dairy

- Unflavored/Unsweetened low-fat (1%), or skim/non-fat milk or yogurt
- Flavored skim/non-fat milk or yogurt
- Unsweetened milk substitutes (e.g. Soy)
- Cheese that meets the criteria below:
 - **Sodium:** ≤ 480mg
 - Sat Fat: ≤ 3g | Trans Fat: Og
- Flavored milk, milk substitutes, and yogurt, that meets the criteria below:
 - **Sodium**: ≤ 480mg
 - Total Sugar: ≤ 22g (milk) ≤ 30g (yogurt)
 - Saturated Fat: ≤ 3g
 - Trans Fat: Og

Grains

- 100% whole grain (Rolled Oats, Barley, Wild Rice)
- Bread & Pasta with "whole grain" listed as the first ingredient and with:
 - > 10% DV or ≥ 2.5g fiber
- Cereal with "whole grain" listed as the first ingredient and > 3g of dietary fiber
- Bread, Pasta and Cereal that meet the criteria below:
 - **Sodium:** ≤ 230mg
 - Total Sugar: Bread/Pasta ≤
 Og, Cereal ≤ 12g
 - **Sat Fat:** ≤ 2g
 - Trans Fat: Og

Protein

- Eaas
- Nuts, Seeds, Beans and Lentils with nothing added
- Beans, Meat, Poultry and Seafood that meet criteria below:
 - **Sodium** ≤ 480mg
 - **Sat Fat:** ≤ 2g
 - Trans Fat: Og
- Nuts/Seeds responding spreads that meet the criteria below:
 - **Sodium**: ≤ 230mg
 - Total Sugar: < 4g per 2T/1 oz
 - Trans Fat: Og

Modified from: Feeding America. "Detailed Foods to Encourage." *Healthy Food Bank Hub*. Last modified July 2015.

https://feedingamerica.org/resource/foods-to-encourage-background/

Fruits and Vegetables by Color

Red

Fruits

Cherry

Cranberry

Grapefruit

Pomegranate

Raspberry

Red Apple

Red Grape

Strawberry

Watermelon

Vegetables

Beets

Chili Pepper

Radish

Red Onion

Red Pepper

Tomato

White or Tan/Brown

Fruits

Banana

Pear

Vegetables

Cauliflower

Garlic

Ginger

Jicama

Kohlrabi

Mushroom

Onion

Parsnip

Potato

Turnip

Yellow/Orange

Fruits

Apricot

Cantaloupe

Lemon

Mango

Nectarine

Orange

Peach

Pineapple

Tangerine

Yellow Apple

Vegetables

Carrot

Corn

Pumpkin

Squash

Sweet Potato

Yellow Pepper

Yellow Tomato

Blue/Purple

Fruits

Blackberry

Blueberry

Purple Grape

Plum

Raisin

Vegetables

Black Olive

Purple Cabbage

Eggplant

Green

Fruits

Green Apple

Green Grape

Honeydew

Kiwi

Lime

Vegetables

Avocado

Asparagus

Broccoli

Brussel Sprout

Cabbage

Celery

Cucumber

Fresh Herbs

Green Beans

Green Peas

Leafy Greens

Leeks

Lettuce

Lima Beans

Green Onion

Okra

Green Pepper

Snow Peas

Spinach

Sugar Snap Pea

Zucchini

*List is not exhaustive

Note: Legumes (aka beans and peas, such as chick peas, black beans, kidney beans, black-eyed peas) do not count.