Improving the food environment in low income settings: Approaches of the Healthy Stores projects

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Topics

- Background
 - Approaches for modifying the food environment
 - Challenges of modifying the low income urban food environment
- Baltimore City food environment
- Previous programs
 - Baltimore Healthy Stores
 - Baltimore Healthy Carryouts
 - Baltimore Healthy Eating Zones
- Ongoing program
 - B'More Healthy Communities for Kids
- Challenges and Lessons Learned

Policy

Food Environment and Obesity

- Fewer supermarkets = higher BMI, chronic disease rates (Morland 2006; Bodor JN 2010)
- Greater distance to grocery stores = higher BMI (Inagami et al 2006)
- More small stores and prepared food sources = higher BMI and chronic disease rates (Bodor JN 2010 Maddock, 2004)

Ways to Change the Food Environment (1)

- Changing access to foods within <u>retail food</u> stores & <u>prepared food sources</u> by:
 - Decreasing availability of less healthy foods
 - Increasing availability of healthy foods in small stores
 - Changing the physical location of foods (e.g., store layout)
 - Store renovations (e.g., adding FV coolers)
 - Manipulating price

Ways to Change the Food Environment (2)

- Changing access to foods within neighborhoods by:
 - Building new supermarkets
 - Developing farmer's markets
 - Improving transportation
- Changing setting for provision of information (e.g., POP promotions)

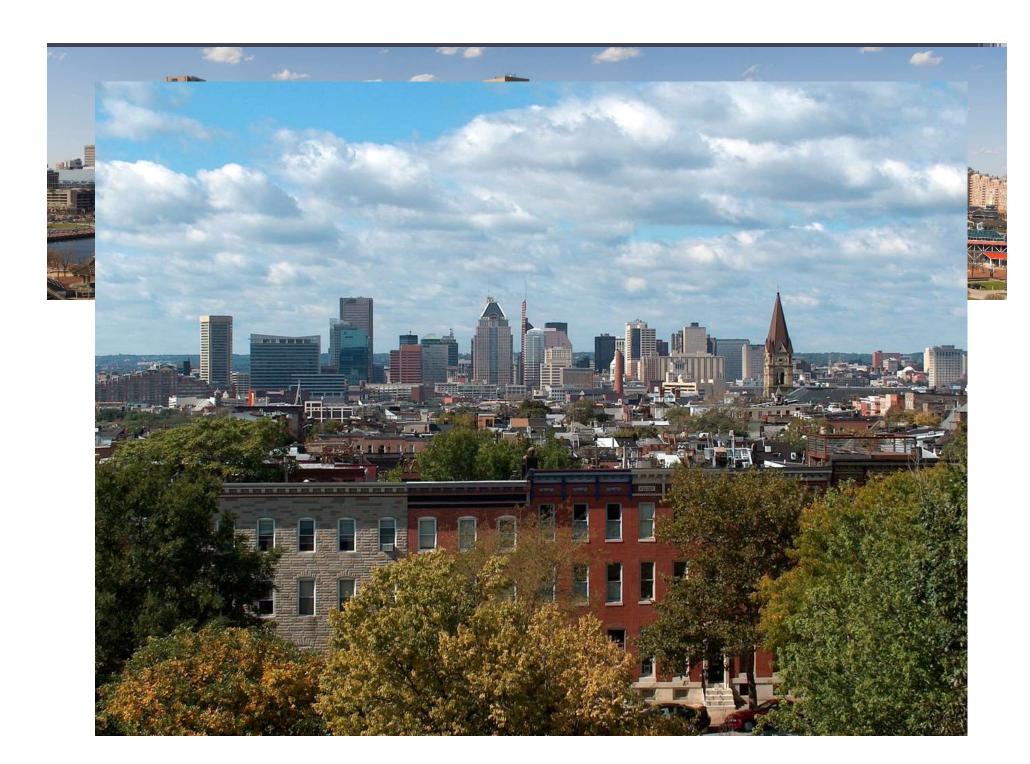
Ways to Change the Food Environment (3)

- Policy
 - Setting store standards/requirements
 - Menu labeling
 - Rezoning
 - Taxes (E.g., SSB tax)
- Work in multiple settings/ institutions at the same time
 - Integrating interventions in food stores, restaurants, schools, worksites, etc.

Ways to Change the Food Environment (4)

- Other approaches:
 - Improving food networks (distributors, producers, retailers)
 - Improving local production (producers)
 - Increasing nutrient content of foods (manufacturers)
 - Changing packaging of foods (manufacturers)







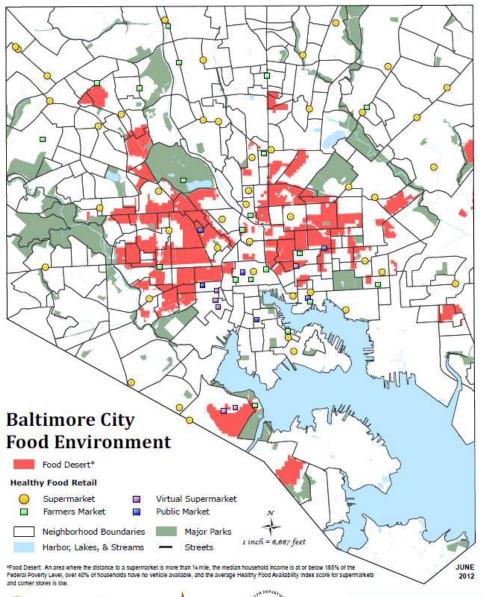
Challenges for working in low income urban food environment

- Low access to healthy foods (availability, price, location) → "food deserts"
- High access to unhealthy foods → "food swamps"
- High rates of crime, safety issues
- Few other resources, weak school system, small tax base → but other resources DO exist

Baltimore 2012 Food Desert Map

Center for a Livable Futur





Definition:

- ¼ mile from grocery store
- At or below 185% federal poverty level
- Low vehicle availability
- Low Healthy Food Availability Score based on the Nutrition Environment Measurement Survey

Corner stores





Carryouts







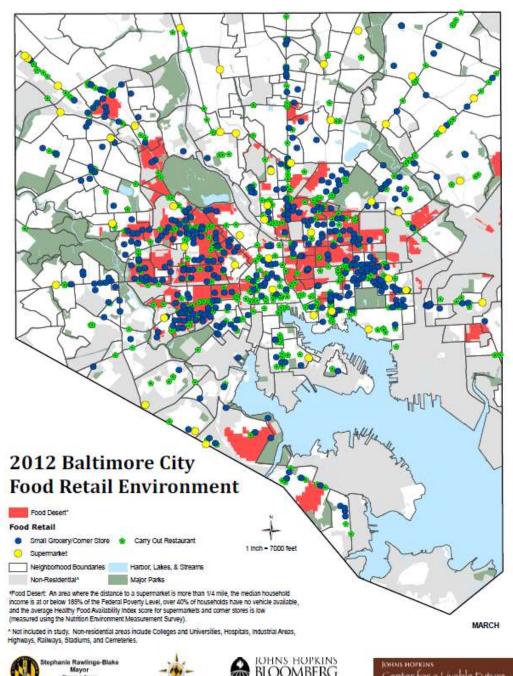
Interior of Carry-outs







Food Deserts overlaid with corner stores and carry out restaurants





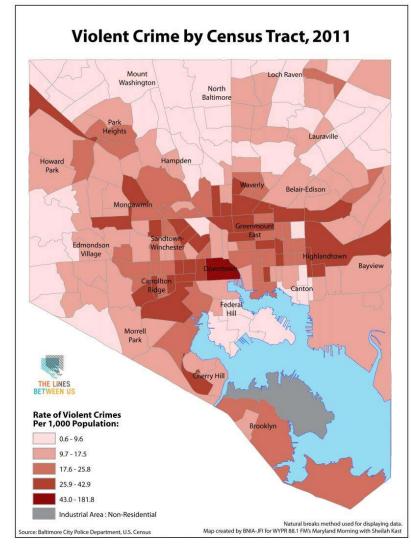






Key Finding: Crime IS associated with food swamps

- Each additional crime incident per 100 people was associated with an increase in the food swamp score by 0.13 percentage points (p=0.05)
 - (After accounting for concurrent change in neighborhood racial diversity, neighborhood SES, and neighborhood population size)
 - Mui et al, under review



Wholesaler









Indoor Markets









Farmer's markets







Great Kids Farm





Recreation Centers

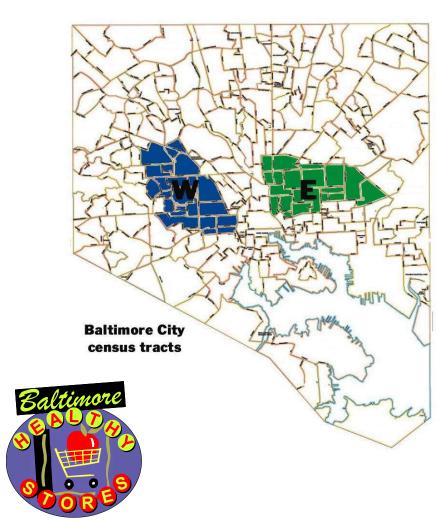


Baltimore City Schools Food Service



Study 1. Working in Small Stores Baltimore Healthy Stores

- East Baltimore: intervention area
- West Baltimore: comparison area
- Store sample
 - 2 supermarkets/area
 - 6-7 small stores/area
- Consumer sample
 - ~87 respondents/area



Community workshops



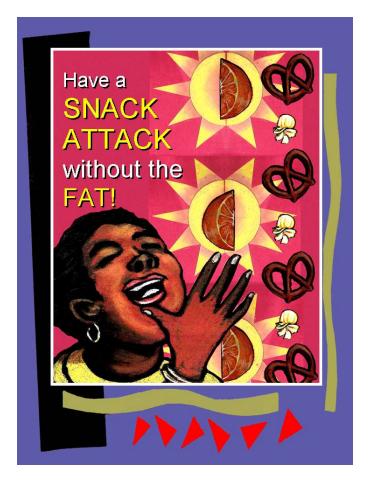
Increasing supply: Corner stores stock healthier foods



- 1-3 new foods per store per phase
- Start with "low-hanging fruit"
- Incentives
 - Stocking guidelines
 - Promotional materials to create demand
 - Incentive card to wholesaler
 - Provide small supply



Increasing Demand: Visual Materials







Interactive Sessions in large and small food stores





Impact on Stocking and Sales

	Stocking Score (range 0-10)			Sales Score (range 0-10)		
	Interventio n	Compariso n	Significance	Intervention	Compariso n	Significance
Baseline	5.9 ± 2.0	6.8 ± 1.6	NS	4.4 ± 1.8	5 ± 1.5	NS
Post-phase	8.3 ± 1.0	6 ± 1.8	0.004	7.1 ± 2.0	5.8 ± 1.8	0.05
Post- interventio n	7 ± 2.0	5.5 ± 1.5	0.009	6.4 ± 1.8	4.7 ± 1.5	0.003

Consumer Results

- N=85 respondents measured pre and post
- After adjustment for baseline value, age, sex and SES:
 - Significant impact on food preparation methods and frequency of purchase of promoted foods
 - Positive trend for healthy food intentions

Baltimore Food Policy Advisory Committee (Food PAC)

- Early 2009: Baltimore City Food Policy Task Force develops report with recommendations
- Late 2009: Holly Freishtat, MS, CN, named Baltimore City Food Policy Director
- Early 2010: Baltimore Food PAC forms, begins to implement recommendations of the task force
- BCHD Received grant to support Baltimarket program
 - 18 corner stores
 - 3 supermarkets
 - 75 youth mentors

Lessons Learned

- We can get small stores to increase stocking of healthier foods, and show impact on consumer food choices
- Sustainability of small store interventions possible in Baltimore
- BUT: people in Baltimore's low income food environments get food from many places

Study 2. Changing the prepared food source environment:

Baltimore Healthy Carryouts



Prepared Food Sources in Baltimore

- A total of 144 Prepared Food Sources (PFSs)
 were observed (ground-truthing method) in lowincome neighborhoods of Baltimore (Lee et al. 2010)
 - 72% carryouts (n=104)
 - 15% corner stores with deli/take-out
 - 10% Fast food restaurants
 - 5% Sit-down restaurants

Carryouts: Food establishments selling readyto-eat food and beverage for off-premises consumption (Zoning Code of Baltimore City. 1-123.1)



Exterior & Interior of Carryouts

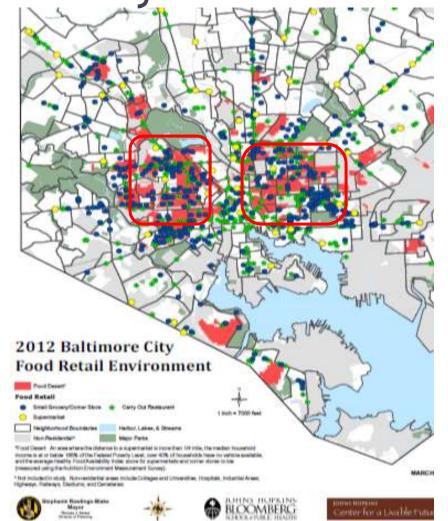








Study Design: Baltimore Healthy Carryouts Pilot Trial



Intervention group N= 4

1st generation Korean American owned carryouts (N=2)

African American owned carryouts (N=2) Comparison group N= 4

1st generation Korean American owned carryouts (N=2)

African American owned carryouts (N=2)

Matching variables: ethnicity, location, physical environment of the carry-out

Phase 1: Modified Menu Boards & Menu Labeling

- Owners were reluctant/concerned about changing what they sell
- Many do not have resources to change menu boards



 Allowed us to build rapport/trust with owners





Phase 1: Modified Menu Boards & Menu Labeling





Healthier options were highlighted with a leaf logo

Healthier menu options were also promoted with photos

Phase 2: Healthy Sides & Healthy Beverages

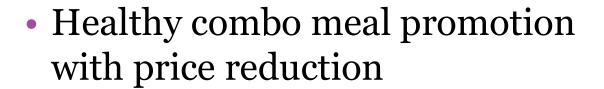
- Promoted currently available healthy sides & beverages
 - Collard greens, corn, salads, soups, water, diet soda, 100% fruit juice
- Introduced new healthy sides
 - Yogurt, fresh fruits, fruit cups, baked chips
- Provided initial stocks of healthy sides





Phase 3. Affordable Healthy Combo Meals

- Improving food preparation methods
 - Provide an indoor grill to implement grilled chicken



- ➤ Owners agreed to reduce up to \$2.50 per healthy combo meal without compensation
- ➤ Combo meal with free baked chips





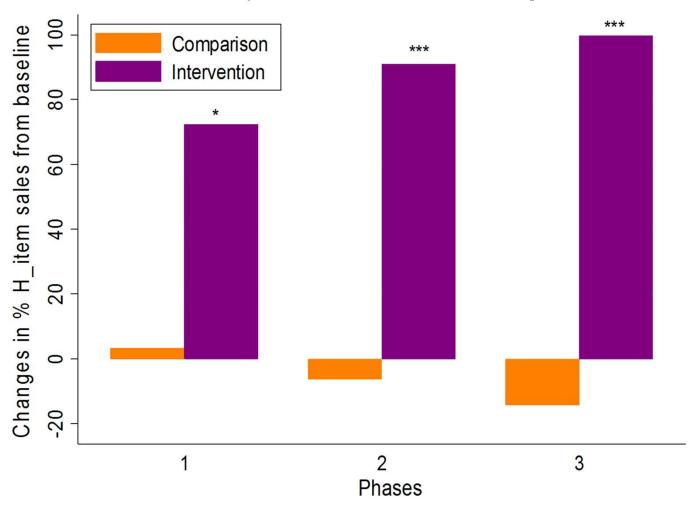
Evaluation Method

- Weekly sales receipt collection
 (February September 2011, 32 weeks)
 - Trained data collectors visited carryouts every week
 - A total of 186,654 units of sales were collected



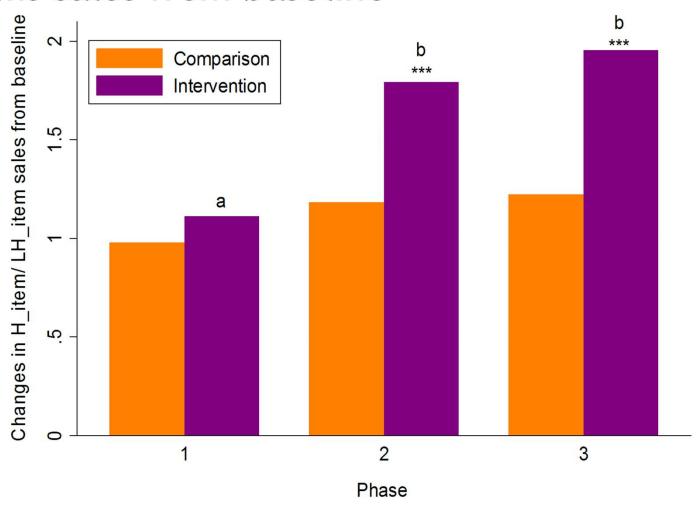


Changes in percentage of healthy food sales from baseline by intervention phases



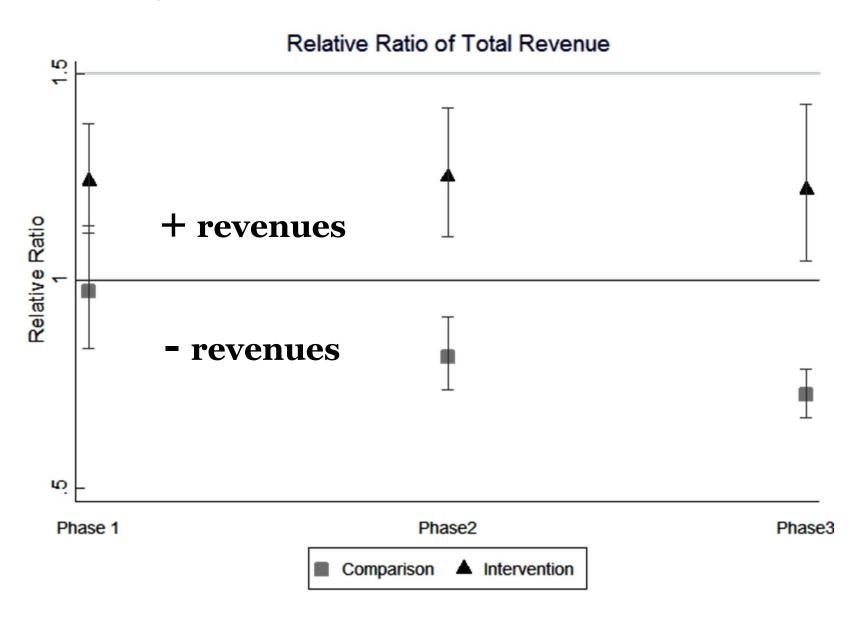
p<0.05, ***<0.001, Independent t-test comparing Intervention vs. Comparison H_{item} : Healthy item sales

Changes in the ratio of healthy to less-healthy items sales from baseline



^{*} p<0.05, ***p<0.001 comparing intervention to comparison, independent t-test abcDifferent lettered superscripts indicate significant differences (p<0.05) across intervention phases *H_item*: Healthy item sales, *LH_item*: Less-healthy item sales

Change in Revenue Relative to Baseline



Baltimore Food Policy Initiative

Get Fresh Lexington













Lessons Learned

- We can get small carryouts to change, and show impact on sales and consumer food choices
- Sustainability of carryout interventions possible in Baltimore
- BUT: Can we combine these approaches? How to reach children?



- Creation of "healthy eating zones" in and around 6
 Baltimore recreation centers (with 6 comparison)
- Worked with corner stores <u>and</u> some carryouts
- Increasing availability of healthy foods
- Point of purchase signage
- Interactive sessions
- Peer educators
- Cooking classes for kids in recreation centers
- Recreation center staff training

Funded by RWJ HER, Round 2

Baltimore Healthy Eating Zones



... be in love with then

Youth materials developed by Kids On The Hill











Interactive activities in recreation centers







Impact on Obesity

	By Direct Exposure				By Intervention		
Changes in obesity	Low	Med	High	Sig.	Comparison	Intervention	Sig.
BMI Percentile (entire sample)	-1.74	1.44	-2.91	0.34	0.22	-1.88	0.33
BMI Percentile (Baseline BMI>85)	-1.2	-2.85	-2.7	0.1	-0.78	-3.15	0.051
BMI Percentile (Baseline BMI>85, Girls only)	-1.1	N/A	-3.1	0.016	-0.13	-3.16	0.03

Shin et al, HEB, 2015

Lessons Learned

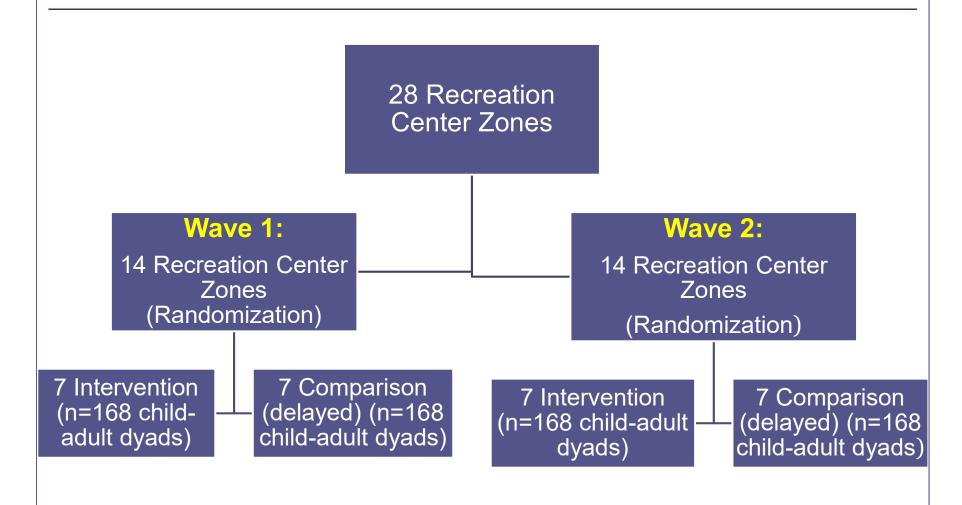
- Feasible to intervene in multiple venues simultaneously in Baltimore
- Some health impacts shown
- BUT: Can we <u>sustainably</u> impact the Baltimore food environment at multiple levels? What are the best approaches/levels for intervention? How can they be integrated effectively? How to engage policymakers?

Study 4. B'More Healthy Communities for Kids

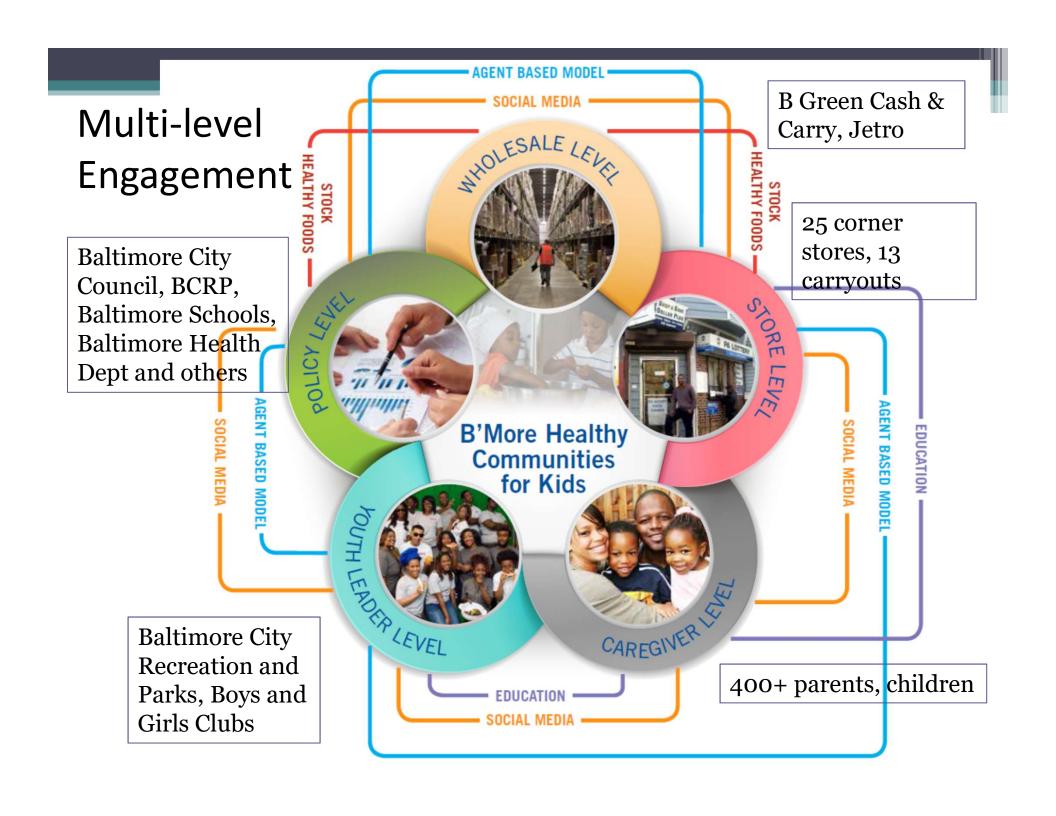
- To implement a MLMC community-based obesity prevention program, operating at multiple levels of the Baltimore City food system
- 2. To increase affordability, availability, purchase, and consumption of healthy foods in 14 low-income minority neighborhoods (with 14 comparison)
- 3. To examine implementation at each level through a detailed process evaluation
- 4. To evaluate impact on multiple levels: healthy food pricing and availability; adult food purchasing, preparation and obesity; and child obesity, diet and psychosocial factors

PREVENTION CENTER

Study Design







Youth Leaders at Recreation Centers















BHCK Youth-Leader Program

- 45-60 minute sessions with the youth (ages 10 and up) conducted by youth-leaders
 - Nutrition sessions focus on 4 topics:
 - 1. Healthy drinks
 - 2. Smart snacks
 - 3. Breakfasts
 - 4. Healthy cooking
- Sessions occur every other week for 6 months





Corner Stores







Phase 1: Smart Drinks

Phase 2: Smart Snacks

Phase 3: Smart Cooking









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CHOOSE SNACKS WITH 6 **GRAMS OF FAT OR LESS**

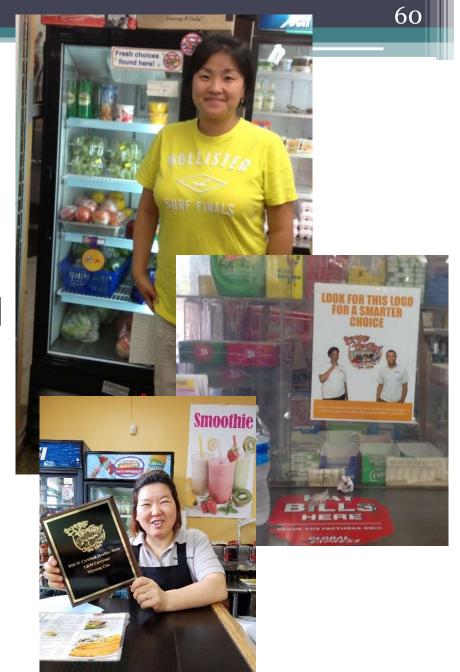


TRY POPCORN, PRETZELS, OR BAKED CHIPS



Features

- Increased stocks of healthy foods
- In-store interactive sessions
- Shelf labels, posters and other visual materials
- Video trainings for store owners
- Incentives for store owners
 - Wholesaler gift cards
 - Structural incentives



Carryouts

Phase 1: Menu Redesign



Phase 2: Healthy Drinks & Sides



Phase 3: Healthy Combo Meals









Wholesaler Intervention

- Developed stocking sheets with wholesalers' managers
- Advertise healthy products in monthly circulars with BHCK logo and modest discounts
- Regular meetings with wholesale managers
- Regular feedback on achievements











Have you noticed the new menu board at Halal Foods, 4202 Parks Heights Ave, Baltimore? It now has a new leaf logo to highlight their fresh menu items: garden salad, chicken salad and colesiaw. Next time you go there, look for the leaf logo and try their delicious, fresh items!

#Bmore4Kids #CarryOut #ReachYourPotentialBHCK #CookSmartBHCK #Baltimore #community #HealthyAlternative #FreshFood #HealthyKids #LookForTheLeaf #obesity

Tag Photo / Edit

i Like Comment A Share **1** 240 Top Comments

32 shares 12 comments Helga Moore Love their Fish sub with special

sauce yummy Unlike · Reply · Message · 1 4 · March 27 at

Honey Davis I'm glad they have a menu, but delicious food.

bmore4kids Check out the new #Bmore4Kids bulletin board at JD Gross Rec Center! What does eating healthy look like for you? Comment below!

#ReachYourPotentialBHCK #CookSmartBHCK #RecCenter #Baltimore #community #EatHealthy #nutrition #youth

splittingheads How do I get involved ?

Text Messaging

Targeted intervention evaluation sample

Did you help your child make the switch to a healthier drink this week?

Date range:

03/15/2016 - 03/31/2016

Sent Message:

(BHCK Msg) Do u know how to read food lat ♦

Sent Message : (BHCK Msg) Do u know how to read food labels for sodium level? Please reply yes or no.

Total Sent: 74

Yes Response: 8

No Response: 2

Unrecognised Response: 0

Response Rate: 13.513513513513514%

Nice! It takes time for kids to keep up good habits. Try to continue encouraging them and keep offering healthier drinks next week.

Yes

YES 80% No

Sometimes kids need to try new foods/drinks more than 5 times before they start to like it. Try offering it to them again next week. They might just surprise u!

Policy Working Group Meetings

10 meetings w/ city stakeholders, since kick-off in July 2013

30+ working group members, representing various sectors:

- City Council
- City Health Department
- Baltimore City Public Schools
- Family League
- Recreation and Parks
- Wholesalers
- Academia



Baltimore City Councilman Carl Stokes



Baltimore City Councilman Bill Henry



Baltimore City
Councilman Pete Welch



Baltimore City Food Policy Director Holly Freishtat

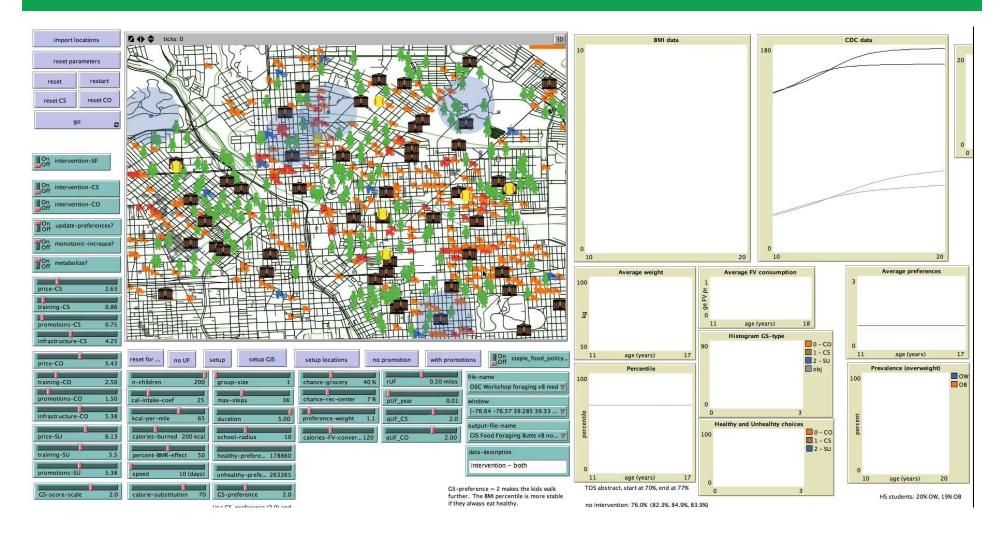


Policy

- Working with key stakeholders:
 - To develop and build the evidence base to support policies for a healthier food environment in Baltimore City
 - To sustain BHCK activities
- Develop simulation models to aid stakeholder decision-making



BLIFE Model: Low income AA children after school food foraging





Bill Approved: Property Tax Credits for Urban Agriculture

 Provide 90% tax credit to owners of vacant lots if they will convert them to urban farms

 BLIFE model modified to provide evidence for the bill





Sustainability of BHCK

Working with wholesalers to develop a sustainable training and food discount program for storeowners

Partnering with policy makers and stakeholders to provide evidence for new policies; JHSPH will maintain quarterly meetings

Working with BCRP to develop a teen council program to adopt our nutrition curriculum





Overall Summary and Lessons Learned

- Multi-level engagement needed for MLMC interventions
 - To develop, initiate, sustain, scale up
- Ongoing process evaluation important to monitor implementation
 - Improvements from wave 1 to wave 2
- Importance of setting standards for implementation
- Achieving adequate exposure is critical in MLMC interventions, and for planning analyses

Future work in Baltimore

- Expand work with wholesalers, distributors and other aspects of the food supply (community farms, etc.)
- Provide city policymakers and agencies with evidence/recommendations needed to improve policy implementation

The United States Farm Bill

- An omnibus, multi-year piece of authorizing legislation that governs an array of agricultural and food programs:
 - Farm commodity price and income supports
 - Farm credit, trade, agricultural conservation, research, rural development, bioenergy, foreign food aid
 - Domestic nutrition assistance
- Renewed/revised every 5 years (last time: 2014)



What is SNAP?

- The Supplemental Nutrition Assistance **Program** (**SNAP**) is the largest nutrition assistance **program** administered by the USDA, serving more than 46 million low-income Americans per year, at a cost of more than \$75 billion.
- The goals of **SNAP** are to improve participants' food security and their access to a healthy diet.



Proposed New SNAP "Depth of Stock" Requirements

Change: SNAP authorized retail food stores must increase the number of items available on a continual basis from at least <u>three</u> varieties of items in each of four staple food categories, to a mandatory minimum of <u>seven</u> varieties

CURRENT SNAP CRITERIA

MEAT/POULTRY/FISH

BREAD/CEREAL













VEGETABLES/FRUITS

















PROPOSED FUTURE SNAP CRITERIA





VEGETABLES/FRUITS



BREAD/CEREAL



DAIRY





Problem Statement

- These changes have the potential to dramatically increase healthy food access in low income communities.
- Yet, little is known about the challenges and opportunities that small store owners will face in attempting to implement these new requirements.
- Inadequate attention to these issues could lead to small stores going out of business, leading to worsening food access and more food insecurity in low income communities





Research Aims

- To understand Baltimore store owners' perspectives on the new depth of stock requirements, and the challenges and opportunities they perceive.
- To recommend strategies to enhance the transition to the depth of stock requirements, and ensure full implementation in year 2.
- In-depth interviews with 20 corner store owners in Baltimore City (underway)



Findings

 No small store owners were aware of the proposed changes.

• Benefits

- Will help the community
- Catch SNAP fraud

Concerns

- Prices of staple foods at wholesalers are too high
- Spoilage of high quantities of perishable items will end up costing owners too much



Suggested solutions

From store owners:

- 1. Have SNAP representative come to the store and teach store owners about the changes
- 2. Lower prices of staple foods at wholesalers
- 3. Reduce quantities required at all times (less than 6)

From other city agencies:

- 1. Partner with Baltimore Development Corporation to provide basic infrastructure to a large number of stores
- 2. Develop a comprehensive city-wide plan, focusing on fewer stores, but giving more support to convert into mini grocery stores



Future work in Baltimore

- Expand work with wholesalers, distributors and other aspects of the food supply (community farms, etc.)
- Provide city policymakers and agencies with evidence/recommendations needed to improve policy implementation
- Develop a healthy food delivery app: Baltimore Urban food Delivery (BUD)

Challenges

- Wholesalers don't like to deliver to small corner stores and carryouts in Baltimore
- Primary wholesalers often don't carry affordable, high quality produce
- Small food source owners don't perceive demand for healthy foods – not worth their effort to get it

Possible Solution: Baltimore Urban food Distribution (BUD) application

Business to business "Uber for food delivery"



Lessons learned

- University-city agency partnership can be effective → takes years
- Baltimore is "ready" for change (progressive mayor, food policy director, city council, agencies) → interested in improving food environment
- University/research provides the evidence → trial programs (corner stores, carryouts, etc.) that can be adapted and/or simulations of policies under consideration/coming soon

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Thank you!

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