Level 1 Trauma Center

Level I Adult and Level I Pediatric Trauma Center
Located in downtown Minneapolis with primary care clinics in surrounding neighborhoods and towns
Emergency Room, Burn Center, Hyperbaric Chamber, Head Trauma, and more
Essential teaching hospital for doctors who go on to practice throughout the state
A safety net hospital providing care for low-income, the uninsured and vulnerable populations
Food is Medicine

Reducing SSBs (Sugar Sweetened Beverages)
Focusing on the health of our Staff and Customers along with maintaining “choice”,

Patient Menu – *More Grains and Fresh Food*
With a focus on patient satisfaction and incorporating more whole grains and fresh food into the patient menu.

Organic Herb Garden
Providing fresh grown great tasting and nutritious food is part of our commitment to our community.

Organic Hmong Herbs
Meeting the unique needs of our patients and community
**Composting**
Redirected 72 tons of waste. We took the lead among hospitals in the metropolitan Minneapolis/St. Paul area to implement source separated organics (SSO) recycling.

**“Healthy Food Pledge”**
We were the first Public Hospital in the United States to sign the Health Care Without Harm “Healthy Food Pledge”.

**“Taking Steps Together”**
Our Certified Executive Chef, Antonio Sanchez shares his kitchen knowledge and experiences with families.

**100% Trans-Fat Free**
Eliminate all manufactured trans-fats from our Patient, Retail and Catering menus.

**Elimination of Styrofoam Trays – $17,000**
Eliminated the use of Styrofoam trays in our retail operations.
1. Therapeutic Food Pharmacy
2. Community Supported Agriculture
3. Children’s Summer Meal Program
2013 STATISTICS

74,579 people

849,050 pounds of food

“It’s Hard To Be Healthy If You Are Hungry”
Who we are

- Started in 2008 by Pediatric Department – Dr. Diana Cutts and Minneapolis Medical Research Foundation (MMRF)
- Current operation is a collaboration of the Pediatric Department, MMRF, Hennepin Health Foundation, Food and Nutrition Services
- Joint effort by many hospital departments
- Program goals:
  - Reduce hunger and food insecurity
  - Increase access to healthy foods

1 in 10 Minnesotans faces hunger
Finances

- Multiple funding sources
- Expenses –
  - Food
  - Staffing
  - Space
  - Other

Services provided to families with incomes below 200% of poverty
Who we serve and How

- 200% of Poverty or below
- Clinics
- Community Paramedic Program
- Inpatient discharges
- “Open” give
- Food Bags, Meal Packs
- Volunteers, Volunteers, Volunteers

“It’s Hard To Be Healthy If You Are Hungry”

Linda Carson, HCMC
Food Shelf Manager
(612) 850-2772
Community Supported Agriculture (CSA)
Make it easy and they will come!

6 years and growing, 70 members

• Full share $570  Half share $285
• Sign-up in March
• Runs mid-June thru Mid-October
• Kitchen staff separate full shares in half
“If you build up the soil with organic material, the plants will do just fine”

• Distribution - Thursday Noon until Friday 6:00 pm
• Members come to kitchen, enter walk-in refrigerator and take share
• Many members share half shares!
• Wait list is biggest challenge
• Communications / other offerings from CSA – Sometimes problematic
Children's Summer Meal Program
Background

- Summer of 2014 HCMC completed 5th year
- June – August
- 2,000 – 3,000
- Anyone up to age of 18
- Breakfast: 9:30 am – 10:30 am
- Lunch: 10:30 am – 1:00 pm
More than 20 million U.S. children rely on school meal programs to keep from going hungry

Operations

• Coordination with Hospital Foodservice Department and Volunteers

• “Get the word out” Clinics, Nursing, Volunteers at entrances ...

• Adults – Therapeutic Food Bank
Hunger prevents kids from reaching their full potential. It’s an epidemic that’s threatening America’s future.

Funding

- Minnesota Department of Education
  - Summer Foodservice Program
- Volunteers
- Food and Nutrition Services

Tu Quan, MMRF
Research Manager
612-873-6346
Questions?