

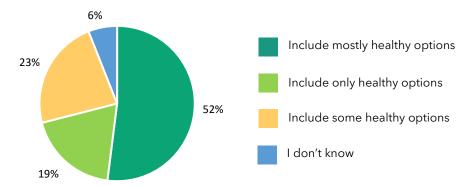
## New Yorkers Are Ready for Healthier Options

Food service guidelines are standards for healthier food and beverages in settings like government facilities, worksites, and institutions. According to the Centers for Disease Control and Prevention, food service guidelines can make healthier foods more available, help people choose healthier foods, lower the risk of foodborne illness, and support local economies. New York City's Food Standards are an example of food service guidelines in action. Bill S4364 (Fernandez)/A6720 (Solages) will make it easier for New York State residents to eat healthfully in state facilities and programs.

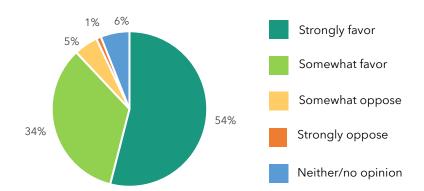
We polled 1004 adult New York residents online on September 22, 2020 for their opinions about food served by state-supported programs and institutions such as public hospitals, universities, childcare centers, prisons, senior centers, and food pantries. The sample represented New York residents of diverse age, race, income, education, and other demographic characteristics.

## Key findings

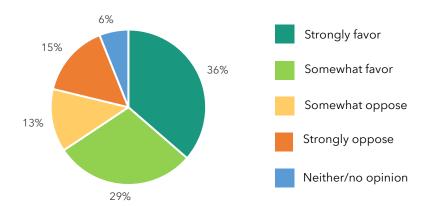
• 71% of respondents said the food that state-supported programs and institutions serve should include mostly or only healthy options, including a majority of every demographic subgroup.



• 88% of respondents said they would favor the state adopting guidelines for state-supported programs and institutions to serve more healthy foods, including 75% or more of every demographic subgroup.



• 65% of respondents said they would favor the state adopting guidelines for state-supported programs and institutions to serve fewer unhealthy foods, including a majority of every demographic subgroup.



 85% of respondents said they would favor a goal that state-supported institutions and programs spend 25% of their food dollars on healthy food produced by New York State farms, such as fruits, vegetables, whole grains, and milk, including 60% or more of every demographic subgroup.

