



Oregon Physicians for Social Responsibility
Healthy Food in Health Care Project
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Contact:

Emma Sirois, Oregon Physicians for Social Responsibility
(503) 780.9859
emma@oregonpsr.org

**Oregon Hospitals Serve up Meals that are
Healthy for Individuals and the Environment**

Six hospitals in Oregon are leading the way in providing their patient, staff, and visitors with meals that promote the health of individuals as well as the environment. Several of these hospitals will **celebrate Earth Day** by rolling out **Hospital Green Chef** meals during the month of April. Green Chef Meals are prepared and labeled to meet a set of strict sustainability and nutrition standards.

The way our food is produced, where it comes from and how we prepare it has significant impacts on the health and well-being of the environment, our communities, and the individuals that reside in them. As places of healing, hospitals have a unique opportunity to be models of wellness by preparing meals for patients, staff and visitors that are made with food produced and prepared in a way that is protective of the environment and public health.

The **Hospital Green Chef Meals** project was developed by *Oregon Physicians for Social Responsibility's* Healthy Food in Health Care Project, in coordination with hospitals from across the state. The group created comprehensive meal standards and a label that means the same thing across health care facilities implementing the project, regardless of system affiliation, ownership, size, or location. Hospitals participating in the project utilize the Hospital Green Chef logo to label patient and cafeteria meals meeting the standards. "The commitment these hospitals are making to support the health of their community and the environment is commendable. These changes are not easy and they have navigated a complex supply chain to purchase for and prepare these delicious and healthy meals", says Emma Sirois, Program Director at Oregon Physicians for Social Responsibility.

Participating Facilities hope to use this as a teachable moment with their community of eaters as well as food suppliers. "I hope it will bring a heightened awareness of specific ingredients in the meals we serve creating more demand for local, sustainable, and whole food products", says Sandra Kelly, Food Service Director for Kaiser Permanente Northwest. Nancy Gummer, Food Service Director at Good Shepherd Medical Center



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hopes, “to raise awareness in our customers that food is more than just a flavor. I hope they will realize that food choices are important to their personal health and to the health of the planet.”

Look for tasty Hospital Green Chef meals at these participating hospitals in the month of April:

- **Good Shepard Medical Center**, Hermiston – will begin serving Green Chef meals in their cafeteria on April 27th.
- **Kaiser Permanente Sunnyside Hospital**, Clackamas – will feature a Green Chef meal on their menu for Earth Day on April 23rd.
- **Oregon Health & Science University**, Portland – will begin serving a set of Green Chef meals in their cafeteria on April 17th.

And look for Hospital Green Chef Meals to begin at these additional hospitals later this summer and fall:

- **Providence Portland Medical Center**, Portland
- **Providence St. Vincent Medical Center**, Portland
- **Shriners Hospital for Children**, Portland

To learn more about Hospital Green Chef visit: www.hospitalgreenchef.com

*Oregon Physicians for Social Responsibility, a non-profit organization, guided by the values and expertise of medicine and public health, works to protect human life from the gravest threats to health and survival. We are the medical and public health voice working to prevent the use or spread of nuclear weapons and to slow, stop and reverse global warming and toxic degradation of the environment. Oregon PSR partners with [Health Care Without Harm](#) on the **Oregon Healthy Food in Health Care Project** to employ market-based forces to increase demand for sustainably produced foods, improve hospital food quality, educate the public, and bolster the local economy. The principal goal of the project is to leverage the significant purchasing power and influence of hospitals to support regional markets for fresh, sustainable food, and to model healthy food choices to the public. **The Hospital Green Chef Meals Project** was made possible through support from the [Multnomah County Health Department](#), [Communities Putting Prevention to Work Project](#). Learn more about Oregon PSR and the Healthy Food in Health Care Project at www.oregonpsr.org.*