

# CERTIFIED HEALTHY RESTAURANT



Certified Healthy Oklahoma is a statewide recognition program that offers a free assessment tool allowing businesses, campuses, communities, congregations, early childhood programs, restaurants, and schools to gauge where they stand on supporting health with an annual certification award showcasing their commitment to actively promoting wellness.

**Parents and children are eating out more than ever. Over the past 20 years, the percentage of daily calories consumed outside the home has nearly doubled. ([healthyeatingresearch.org](http://healthyeatingresearch.org))**

## Benefits

- ◆ Enhance your restaurant’s image in the community
- ◆ Recognition as a restaurant that goes “above and beyond” to offer healthy options and environment for patrons
- ◆ Healthier employees are proven to be more productive employees and have a direct impact on a program’s success.
- ◆ Recipients are invited to a special recognition awards event.

## Eligible Applicants

- ◆ Any restaurant\* is encouraged to apply
- ◆ Categories:
  - Single Venue
  - Local Chain
  - National Chain
  - Worksite Venue

## Application Sections

- ◆ Tobacco Control Standards
- ◆ Staff Training
- ◆ Regular Menu
- ◆ Children’s Menu
- ◆ Side Dish Options
- ◆ Farm-to-Table Foods
- ◆ Venue Offerings
- ◆ Menu Labeling
- ◆ Responsible Beverage Service Training
- ◆ Staff Wellness

## Scoring

Restaurant Type	Basic	Merit	Excellence
Single Venue	35% (18 pts)	55% (29 pts)	75% (39 pts)
Local Chain	35% (18 pts)	55% (29 pts)	75% (39 pts)
Worksite Venue	35% (18 pts)	55% (29 pts)	75% (39 pts)
National Chain	50% (26 pts)	65% (34 pts)	80% (42 pts)

## Application Information

- ◆ Visit [www.certifiedhealthyok.com](http://www.certifiedhealthyok.com) today!
- ◆ Applications are open August 1-November 1
- ◆ Questions? Contact the Center for Chronic Disease Prevention and Health Promotion at [CenterTA@health.ok.gov](mailto:CenterTA@health.ok.gov)

