



About this data...



Surveys were distributed to 76 pantries, with 33 (43%) respondents from 10 of the 13 local health districts.



Two pantries were excluded from this analysis, as they were not full pantry programs open to the public.



Seven respondents were from rural counties and 24 were from urban counties.

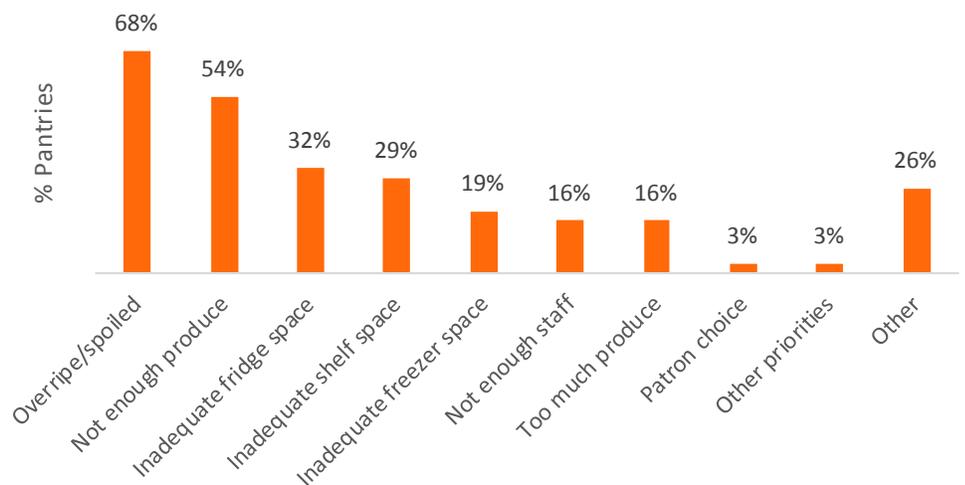


Respondent pantries were open a median of three days per week for 12 hours per week.

The Utah Department of Health (UDOH) Healthy Living through Environment, Policy and Improved Clinical Care (EPICC) program surveyed food pantries from across the state to learn more about the health activities they support and the challenges of distributing fresh and frozen produce to patrons.

- 100% of pantries distributed fresh fruits and vegetables and 87% were interested in distributing more
- 10% of pantries have policies or practices that limit or restrict donations of unhealthy foods (e.g., soda, pastry items).
- The majority of pantries had adequate fridge and freezer space to store fresh and frozen produce.
- The most common challenges reported were produce spoiling before it could be distributed and not receiving enough produce.
- The least common challenges reported were patron preferences and pantry priorities (3% each).

Challenges Distributing Fresh & Frozen Produce





Primary Donation Sources (in order of frequency reported)

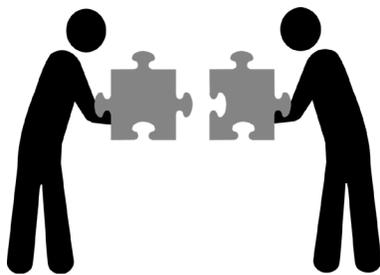
- Utah Food Bank
- Grocery rescue
- Local food drives
- Religious groups
- Backyard gardeners (including on-site gardens)
- Farmers markets

Other donation sources included Even Steven's Sandwiches, food processors, private citizens and businesses, government sources, chambers of commerce, and community action programs.

Healthy Eating Activities	% Pantries
Healthy food drives	32%
Partner with farmers markets	29%
*Signage for display or offering recipes	58%
*Shelving to promote healthier items	58%
<i>Use Thumbs Up Toolkit</i>	<i>52%</i>
*Nutrition classes	42%

Thumbs Up Toolkit Pantries Engage in More Healthy Eating Activities

*Pantries using the USU Food \$ense *Thumbs Up Toolkit* were 5.5 times more likely to offer nutrition classes ($p < 0.005$), and 2.4 times more likely to both use signage displaying recipes ($p < 0.01$) and use shelving and product placement strategies to promote healthier items ($p < 0.01$) than pantries not using the toolkit.



32% of pantries report working with Community Health Workers

Other Health Information	% Pantries
Prescription assistance	16%
Tobacco quit line information	13%
Pre-diabetes class	6%*
Diabetes class	6%*
Blood pressure control information	3%

* The same two pantries provide diabetes & pre-diabetes classes

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