

*This document outlines standards for all refrigerated, nonrefrigerated and frozen food vending machines on City property (per Executive Order 8). The New York City (NYC) Food Standards, under which the Standards for Food Vending Machines fall, aim to provide healthier food options, with the goal of improving the health of all New Yorkers. Other organizations may also adopt the Standards for Food Vending Machines to offer healthier snack and meal choices to their clients, staff and visitors.*

For more information, contact [nycfoodstandards@health.nyc.gov](mailto:nycfoodstandards@health.nyc.gov).

## Section 1. Snacks

**1. Require** snacks meet all the following requirements per package:

- | Contain less than or equal to ( $\leq$ ) 200 calories.
  - | Snacks that contain only nuts, nut butter or seeds (may also contain seasoning or flavoring) may contain  $\leq$  250 calories.
- | Contain  $\leq$  2 grams (g) of saturated fat.
  - | Cheese and snacks that contain only nuts, nut butter or seeds (may also contain seasoning or flavoring) are exempt.
- | Contain no trans fat or partially hydrogenated oils.
- | Contain  $\leq$  200 milligrams (mg) of sodium.
  - | Cottage cheese may contain  $\leq$  350 mg of sodium.
- | Contain  $<$  5 g of added sugar.
  - | Yogurt may contain  $\leq$  14 g of added sugar per 8 ounces (oz).
- | Contain greater than or equal to ( $\geq$ ) 2 g of fiber, if grain- or potato-based.

**2. Require**  $<$  50% of the slots in each machine be stocked with grain- or potato-based snacks.

- | Examples of grain- and potato-based snacks: granola bars, crackers, pretzels, cookies, chips, breakfast breads and pastries.

**3. Require**  $\geq$  50% of the slots in each machine be stocked with snacks that list whole or minimally processed fruit, vegetables, beans, lentils, peas, nuts or seeds (except corn, potatoes, or fruit purees or concentrates) as the first ingredient and contain no artificial colors or flavors or low- or no-calorie sweeteners.

- | Recommend snacks that meet this standard be priced the same or less than other snacks.
- | Recommend snacks that meet this standard be stocked in the top two rows of each machine.
- | Refrigerated machines are exempt from this standard.

**4. Require**, for programs serving children age 18 and younger, snacks do not contain artificial flavors or colors, or low- or no-calorie sweeteners.

- | Recommend this standard for programs serving adults.

**5. Require** processed meat not be sold by 2025.

## Section 2. Meals

*Meal items include salads, sandwiches, burritos, bowls, entrees and combination packaged items (such as tuna lunch kits).*

**1. Require** meals meet all the following requirements:

- | Contain  $\leq$  700 calories.
- | Contain  $\leq$  10% of calories from saturated fat.
  - | Salads may contain  $\leq$  20% of calories from saturated fat.
- | Contain no trans fat or partially hydrogenated oils.
- | Contain  $\leq$  800 mg of sodium.
  - | Soup must contain  $\leq$  480 mg of sodium per 8 oz.
- | Contain  $<$  10% of calories from added sugar.

Recommend meals contain  $\geq$  3 g of fiber.

**2. Require** meals that contain fresh fruit and vegetables be stocked in refrigerated machines.

**3. Require**, for programs serving children age 18 and younger, meals do not contain artificial flavors or colors, or low- or no-calorie sweeteners.

- | Recommend this standard for programs serving adults.

## Section 3. Promotion

**1. Require** only items that meet the standards be advertised on machines.

**2. Require** calorie information per package be posted for each item.

## Section 4. Sustainability

Recommend stocking locally or regionally sourced items whenever possible.

Recommend retrofitting current machines to use energy conservation methods, such as LED lighting, occupancy sensors, or shutdown or setback modes.

Recommend all food packaging and wrappers be recyclable, compostable or reusable.

## Section 5. Reporting

**1. Require** an inventory list of all foods stocked in machines be submitted annually.

- | The list must be submitted to the Mayor's Office of Food Policy and the NYC Department of Health and Mental Hygiene.

Per New York State Environmental Conservation Law, all food packaging must not contain perfluoroalkyl or polyfluoroalkyl substances. To read the law, visit [dec.ny.gov/chemical/124367.html](https://dec.ny.gov/chemical/124367.html).

For more information and to read the Implementation Guide for Food Vending Machines, visit [nyc.gov/health](https://nyc.gov/health) and search for **NYC Food Standards**, or call **311**.