

N02.3:Option 1: No high sugar foods

Policy Document and/or Operations Schedule

WELL Building Standard™ version 2 (WELL v2™), Q1-Q2 2023 addenda



HOW TO USE THIS DOCUMENT:

This document is intended to serve as a guide on how to create a project **policy and/or operations schedule** to ensure that there are no high-sugar standard menu items present within the project boundary.

This document is meant to demonstrate an acceptable degree of detail for:

- precertification documentation submission
- documentation submission

For precertification documentation submission:

To achieve WELL Precertification, project teams may submit intent-stage or implementation-stage documents for pursued features, or any combination of the two. An intent-stage document is typically a draft document that has not yet been implemented in the actual project, while implementation-stage documents describe final and implemented strategies. Intent and implementation-stage documents should be similar in terms of level of detail. For final WELL Certification documentation approval, all documents are required to be implementation -stage. To learn more about intent-stage vs. implementation-stage documentation, review the [precertification guide](#) in our knowledge base.

Intent-stage language is indicated in this sample document **with green text and in parentheses**. For an intent-stage policy and/or operations schedule, the document should consist of a draft version of the policy that the team intends to implement. This document cannot simply state that the feature requirements will be implemented; the documentation should include adequate detail such that a WELL Reviewer will be able to confirm the document complies with all of the WELL feature part requirements.

For documentation submission:

The level of detail is up to the discretion of the project team, but the documents must include specific details demonstrating that the actual requirements have been enacted in the project boundary. The Feature cannot be demonstrated solely through a confirmation that the requirements have been or will be implemented.

This document and similar tools are intended to assist projects in their pursuit of WELL v2 but use of this document and/or similar tools are in no way a guarantee of achievement of any rating, certification or other designation, and no representation or warranty is made regarding the likelihood of achieving any rating, certification or other designation, and IWBI shall have no liability resulting from the use or content of this document or similar tools or resources or from any action taken or inaction occurring in reliance on this document or similar tools or resources.

Note: The below document is based on the Q1-Q2 2023 addenda of the WELL Building Standard™ version 2 (WELL v2™). Project teams are required to implement the feature requirements from the addenda version assigned to their project or any more recent addenda version.

FEATURE PART REQUIREMENTS:

For Commercial Dining Spaces:

For standard menu items sold or provided by (or under contract with) the project owner, the following requirement is met:

- a. Standard menu items do not contain more than 25 g of sugar per serving.*

WELL Core Guidance:

Meet these requirements in non-leased spaces.



The below sample documentation is intended to provide guidance in a policy removing high-sugar standard menu items. You may note included components that are not required to demonstrate compliance with this Feature.

Example document for Feature Part 3

(Intent-stage: Draft)[Company] No high sugar food policy

Location: [project address]

[Company] is committed to providing healthy food options to our employees and visitors.

[Project name] includes a couple of food outlets where foods are either sold or provided daily. For each food outlet, the sugar content requirements, associated vendors, and responsible parties are as follows:

COMMERCIAL DINING SPACES

[Name of restaurant]

Location(s): 2nd floor retail

[Name of restaurant] is a full-service sit-down restaurant that seats [# of customers] at any one time. The menu rotates seasonally, and the standard menu items do not contain more than 25g of sugar per serving.

[Restaurant manager, contact information] is responsible for communicating this policy to restaurant staff and for maintaining a menu that is compliant with these requirements.

[Name of café]

Location(s): Terrace level on [floor number]

[Name of café] serves coffee, tea, a small number of fruit and pastry options, and snacks for people to grab throughout the day when offices are open (e.g. Monday-Friday, except on holidays) and has a few tables and chairs should customers choose to stay. This policy requires that the items sold do not contain more than 25g of sugar per serving.

[Café manager, contact information] is responsible for communicating this policy to café staff and for maintaining a menu that is compliant with this sugar requirement.

Names and contact information for responsible team members and vendors in this document must be reviewed and updated on an annual basis.

TIPS FOR MULTIPLE LOCATIONS

- For organizations participating in WELL at Scale, this Policy and/or Operations Schedule is categorized as Shareable. It may be shared across multiple projects, as long as they all meet the strategies that are outlined in the document.