

- 1) We will serve our clients with **dignity**.
 - We will create environments that allow clients to have more freedom to choose which foods fit their dietary needs.
 - We will provide healthy choices.
 - We will serve with abundance.
- 2) We will put our clients' health first by prioritizing the distribution of recommended **USDA's MyPlate** foods such as:
 - Fruits and vegetables, especially fresh
 - Whole grains
 - Low-fat or non-fat dairy and milk products
 - A variety of protein foods
 - Foods lower in sodium and with less added sugar
- 3) We will provide **more fresh foods**.
 - We will seek to supplement donated foods with the purchase of fresh foods as well as distribution of Elk Run Farm produce.
 - When purchasing food, we will seek to limit processed foods to those that are low in sodium and added sugars.
- 4) We will use **behavioral economics** strategies to highlight healthy food options so the healthy choice is the easy choice.
- 5) We will provide **nutrition education** about the foods that we distribute and information on how to prepare them.
 - We will focus education on key health concerns for our region, especially high blood pressure and diabetes.
 - We will provide information like recipes and pamphlets
 - When possible, we will translate materials into languages other than English.
 - We will provide food samples and cooking demonstrations when possible.
- 6) We will **educate our community** about the disparities that exist in South King County.
 - We will inform our donors about the importance of donating foods that help to improve our clients' health.
 - We will highlight to our community members the importance of their neighbors' health and provide them with a forum to enact change.

Figure S1. Policy commitments from the *South King County Food Coalition Nutrition Standards, 2018*.