1. **Offer an on-site Community Supported Agriculture (CSA) program.** Many local farms offer membership in a CSA, which means purchasing a share of vegetables (or other local products) for a season. Members can pick up their share at convenient locations, and many farms will deliver shares directly to a worksite once a week. Partnering with a local farm to offer fresh, local vegetables to employees right at the worksite reduces barriers that employees might have to accessing healthy food, such as time or transportation to a grocery store. To find a CSA in your area, check out [http://nofavt.org/find-organic-local-food/csas](http://nofavt.org/find-organic-local-food/csas).

2. **Organize an onsite garden.** Worksite gardens are a great opportunity for employees to grow their own vegetables. Gardening has many benefits beyond easy access to fresh, local vegetables. Worksite gardens can help increase physical activity, reduce stress and build camaraderie among employees. This is the perfect time of year to get started with a worksite garden. For resources on how to pick a spot for your garden and other tips, check out [www.vcg.org](http://www.vcg.org).

3. **Explore opportunities with local farms for a mobile farmer’s market.** Some local farms have mobile farmer’s markets that can travel to a worksite on a regular basis. This might be in the form of a truck or an easy to set-up on-site market. Similar to a CSA, being able to purchase fresh vegetables directly at the workplace can help many employees that might have barriers to accessing a grocery store in their community. If the worksite is located close to a farmer’s market held on a workday, consider allowing employees to flex time to visit the market during work. To find a farmer’s market in your area, check out [http://nofavt.org/find-organic-local-food/farmers-markets](http://nofavt.org/find-organic-local-food/farmers-markets).

4. **Offer fresh fruits and vegetables at meetings, events, or in cafeterias.** Consider offering fresh fruits and vegetables at meetings or events where food is served. Fresh fruit makes a great dessert and vegetables can be served with a low-fat dip for a healthy snack. Recipe contests for the best low-fat dip, “Smoothie Fridays”, or staff salad potlucks are some fun ways to engage employees in eating more fruits and vegetables. If your worksite has an on-site cafeteria, consider offering local fruits and vegetables. Displaying healthy options prominently and pricing them affordably can help promote these options. For example, something as simple as putting fruit in a colorful bowl that is within reach can help increase fruit sales.