Go For Green Program Criteria

Eat Often	Eat Occasionally	Eat Rarely
Entrees Single Items: <300 calories <10 g fat < 480 mg sodium Full Dish: <500 calories <18 g fat	Entrees Single Items: 300-500 calories 10-15 g fat 480-700 mg sodium Full Dish: 500-700 calories 18-25 g fat	Entrees Single Items: >500 calories >15 g fat > 700 mg sodium Full Dish: >700 calories >25 g fat
< 600 mg sodium Starchy Side: <200 calories Higher fiber options Vegetable: <100 calories	600-700 mg sodium Starchy Side: 200-300 calories Vegetable: 100-200 calories	>700 mg sodium Starchy Side: > 300 calories Vegetable: >200 calories
● Dessert: < 150 calories < 6 g fat	Dessert: 150-300 calories 6- 12 g fat	Dessert: > 300 calories > 12 g fat
Beverage: Water, calorie-free/low calorie beverages, 100% fruit juice	Beverage: Sports drinks	Beverage: Fruit Juice (less than 100% juice), fruit drinks, energy drinks, Kool-Aid [®] , regular soda
Dairy: Skim or 0- 1% fat	Dairy: Reduced fat or 2% fat	Dairy: Whole or 4% fat



Meats and Beans (Go Lean with your Protein)



These foods are high quality sources of protein, which is an important nutrient involved in many of our body's daily functions. Although these foods are high in protein, some may also be high in unhealthy fats, so it is important to choose wisely. When selecting meat products look for items that have been baked, broiled, or grilled.

Eat Often	Eat Occasionally	Eat Rarely
Baked chicken/ turkey breast without skin Lean turkey / chicken deli meats	Chicken and turkey with the skin	Fried chicken, fried turkey, fried meats
Ground beef 90% lean Lean beef (round eye, top round, bottom round)	Ground beef 85% lean Hamburger	Cheeseburger
Ground turkey 90% lean	Ground turkey 85% lean	
Center cut pork chops (visible fat removed) Pork Tenderloin	Ham Ham and roast beef deli meat	Ribs, Hot dogs Kielbasa/Bratwurst, Liver Salami, bologna
Baked /broiled fish Tuna canned in water Shellfish	Tuna canned in oil	Fried Fish, Fried shellfish
Canadian Bacon	Chicken sausage Turkey Sausage Turkey Bacon	Pork sausages Bacon Corn beef/ Cream Beef
All beans without added fats and sugars Nuts/Seeds* Peanut Butter*	Beans with added sugar, bacon or ham Baked Beans Refried beans w/ cheese	
Egg white/substitute	Whole Egg Egg Omelet with vegetables	Egg omelet with cheese and high fat meats

* Choose small portions (< 1 Tbsp) as nuts, seeds, and peanut butter are high in calories and fat.



Starches (Think Whole Grains)



Carbohydrates are the number one energy source our bodies use during exercise. Although these foods have gotten some bad press lately, they are an excellent source of energy. For overall health you should choose starches that are high in fiber.

	Eat Often	Eat Occasionally	Eat Rarely
Breads	Whole grain breads Mini-bagels English muffins	White bread Large bagels Rolls, cornbread	Biscuits, muffins Croissants Doughnuts
Sides	Brown rice Bulgur, Couscous	White rice	Rice with added fat
	Whole wheat pasta	White pasta	Pasta with cream/cheese sauce
	Plain Baked potato	Baked Potato with low fat toppings Mashed potatoes made with low fat milk Home fries Baked French fries	Baked potato with butter & full fat sour cream, mashed potatoes made with whole milk/cream & butter French Fries (fried in oil)
Breakfast	Whole grain cereals Oatmeal Grits, plain	Reduced fat muffins (<200 calories) Full fat granola Grits w/ added fat	Sugary cereals
Snacks	Baked Chips, Pretzels Granola Bar Natural Popcorn		Regular Chips Movie style popcorn



Fruits (Nature's Candy)



These foods are packed with essential vitamins and minerals that help keep our bodies working and fight off diseases. Different colored fruits have different nutrients in them, so make sure to eat a variety of colors. Choose fresh, whole foods because they are higher in volume and fiber which will keep you feeling fuller for longer.

Eat Often	Eat Occasionally	Eat Rarely
Whole fresh fruit or frozen fruit without added fat, sugar and sauces	Fresh fruit with added sugar Canned fruit in light syrup	Canned fruit in heavy syrup
Canned fruit in own juices	Dried fruit	Dried fruit covered in yogurt/chocolate



Vegetables (The Brighter the Better)



Like fruits, these foods are packed with vital vitamins and minerals to keep our bodies working and healthy. Different colored vegetables have different nutrients in them so make sure to eat a colorful variety. Vegetables are also naturally very low in calories, so they are a great way to fill up our stomachs without increasing our waist lines.

Eat Often	Eat Occasionally	Eat Rarely
Fresh or frozen vegetables with no added fat or sauces •Raw Veggies •Steamed vegetables	Fresh or frozen vegetables with added fat or light sauces Avocado	Fried vegetables Breaded vegetables Vegetables in heavy cream or cheese sauces
Canned vegetables that have been rinsed with water to remove salt	Canned vegetable that have not been rinsed with water to remove salt Baked Beans/beans in sauces made with sugars or added fat	
Green leafy Salads with vinegar based dressings	Salads with added low fat cheeses, lean meats, croutons and vinegar based or low fat salad dressings	Salads with added high fat cheeses, meats, croutons, and high fat dressings

*Remember starchy vegetables such as corn, peas, and potatoes are going to be higher in calories than non-starchy vegetables



Dairy



These foods are an excellent source of protein, calcium, and vitamin D to help build strong bones. When choosing dairy products make sure to choose the fat free or low fat versions, because full fat dairy products are high in unhealthy saturated fats.

Eat Often	Eat Occasionally	Eat Rarely
Skim or < 1% milk	2% milk Flavored milk	Whole or > 4 % fat milk
Fat free/low fat yogurt (0-1% fat)	Reduced fat yogurt (2% fat)	Full fat yogurt (4 % fat)
Fat free/low fat cottage cheese (0- 1% fat)	Reduced fat cottage cheese (2% fat)	Full fat cottage cheese (4 % fat)
Fat free/low fat cheeses	Reduced fat cheeses	Full fat cheeses





(Think about your drink)

When choosing which beverage you are going to have with your meal, first think about what is in it. Many beverages are loaded with empty Calories. Since beverages do not fill us up, it is easy to over consume which leads to an increased daily Calorie intake and possible unintentional weight gain.

Drink Often	Drink Occasionally	Drink Rarely
Water Calorie free flavored Water Skim or 0-1% fat milk	2% milk 2% flavored milk Flavored water with added sugar	Whole or 4% fat milk
100% Fruit Juice Diet or Light Juices		Fruit Juice (less than 100% juice) Fruit Drinks Fruitades
Diet Soda Caffeine-Free Calorie Free/Low Calorie Beverages	Diet Soda Caffeinated Sugar Free Energy Drinks Sports Drinks	Regular Soda Energy Drinks with sugar and additional caffeine
Unsweetened Tea Coffee without added sugars and made with skim/1% milk	Hot Chocolate made with water or low fat milk Coffee made with 2% milk	Sweet Tea Coffee Beverages made with whole milk or cream and sugar or syrup (cappuccino & lattes) Hot Chocolate made with whole milk

Desserts



These food are most associated with weight gain because they are high in fat, sugar, and calories. This does not have to be the case, though. Choose wisely and you can still enjoy the sweet taste of desserts without all the extra Calories.

Eat Often	Eat Occasionally	Eat Rarely
Fresh Fruit Frozen 100% fruit bar, Sugar Free fruit bars	Fresh fruit with added sugars	Fruit cobblers, crisps, and pies Popsicles
Angel food cake w/ fresh fruit and light whipped topping	Reduced fat cup cakes, muffins, and cookies	Angel food cake with fruit covered in syrup and heavy whipped topping Full fat cupcakes, muffins and cookies Cake Full fat Pastries
Parfait made with low fat yogurt and fresh fruit Fat free/ Low fat yogurt	Low Fat/light Ice cream and Frozen Yogurt Ice Milk	Full fat ice cream
Sugar Free Pudding Sugar Free Gelatin Granola Bar	Reduced fat pudding	



Condiments



Although these items are just add-ons to the meal, they still contain extra calories, which can quickly turn a green item into a red item.

Eat Often	Eat Occasionally	Eat Rarely
Fat free/low fat mayonnaise*	Reduced fat mayonnaise	Full fat mayonnaise
	Reduced fat margarine/spreads (free of trans fats)	Butter Margarine
Vinegar based salad dressings Fat free/ low fat salad dressing*	Reduced fat salad dressing	Full fat salad dressing
	Reduced fat cream cheese Reduced fat sour cream	Full fat cream cheese Full fat sour cream
Tomato sauce Tabasco sauce Ketchup Mustard Salsa*	Low Sodium Soy sauce BBQ sauce Jelly/Jam Honey Syrup	Tartar sauce Soy Sauce Nacho cheese dip
	Light cream sauces and gravies made with water or low fat milk	Cream based sauces (i.e. alfredo sauce) Gravy from meat fat drippings

* In moderation, products still contains calories, sugars, sodium