| Table S1. Summary of the Action Ideas According to their Implementation Status |
|--------------------------------|---------------------------------|--------------------------------|--------------------------|
| **Active** | **Inactive** | **Completed** | **Abandoned** |
| 1. Mass media campaign: | 1. Disconnect the café from the in-patient menu: | 1. Eliminate red drinks+: | 1. Find champions: |
| • A café naming competition and logo design were conducted to give the café a new start. | • At this time, such a change is beyond scope. | • Soft drinks, juices and milkshakes categorized as red+ were eliminated from the café fridge and menu. | • Team members believe this is very difficult at the moment, due to staff turnover. |
| • Multiple communications methods (Facebook, team newsletters, posters, and screen savers) have been employed to raise awareness of the food changes at the café, increase the knowledge about healthy eating and the best available options, and the food labelling system used to categorize foods as red, amber, and green+. | | • New drinks were introduced to increase the variety of green and amber options. These included: Amber complaint Juices, Juice bombs beverages, Nippys and Up and Go's in green portion sizes. Also, 4 café-made smoothies were introduced. | |
| 2. Training café staff: | 2. Expand café/relocate café: | 3. Food outsourcing: | |
| • University Dietitian has conducted training on increasing knowledge of the healthy choice policy guidelines*, including: | • Short-term action: move the counter forward into customer space to provide more food preparation area. | • Implemented to trial new healthy salad recipes for the café. | |
| | | • Discontinued due to financial restraints. | |
What classifies as green, amber, and red, food preparation, display, and food labelling system.

- Long-term action, with support from organizational finance in the short-term, was to re-design and re-locate the café using the vacant offices that are street facing and develop an under-cover outdoor seating area.

3. Review and modify menu options:
- Six café made green classified soups were introduced on a rotating roster.
- Four green classified salad recipes were introduced on a rotating roster replacing soups during daylight savings.
- Offer of red classified bakery goods was reduced.
- Offer of red confectionary was reduced.
- Variety of green snacks was increased through additional yoghurt options, introduction of tinned tuna and chickpeas.

3. Healthy meal deals:
- Discussed but not implemented yet.
- It is currently being considered by the communications and marketing team.

4. Equipment purchase:
- A slow cooker and an industrial blender were purchased to equip the café with what they needed to prepare soups and smoothies on site.
• Additional vegetables were added to the hot food's menu
• Sandwich recipes were adjusted to decrease red options and increase green and amber options (i.e., swapped cheese to low fat, mayo to low fat, decreased use of red sandwich meats, including a tuna sandwich)

4. Strategic food layout and food labelling:
• Some red snacks have been placed behind the counter and are less visible. A few are still available at the counter.
• Red foods within the fridge are placed on the lower shelves for less viability with green and amber options on the middle shelves.
• Colour coded red, amber, green labels have been added to the drink's fridge. Some labels have been added to snacks and cold foods. The plan is to

4. Increase price of unhealthy options
• Soon to be considered by the communications and marketing team.

5. Support local food producers:
• Local lentils have been included in a new salad recipe
extend the labelling to have all foods clearly and correctly labelled as per the HEAS guidelines.

5. Develop café mobile app:
   - This action has never gained traction.

1. * In April 2021, the Healthy Choices policy directive for Victorian public health services (the policy) mandated public health services to provide healthier food and drink options in their in-house retail food outlets, including all vending machines and all catering for staff and visitors.1
  + As classified by the Healthy choices: food and drink classification guide.2

Reference:
