

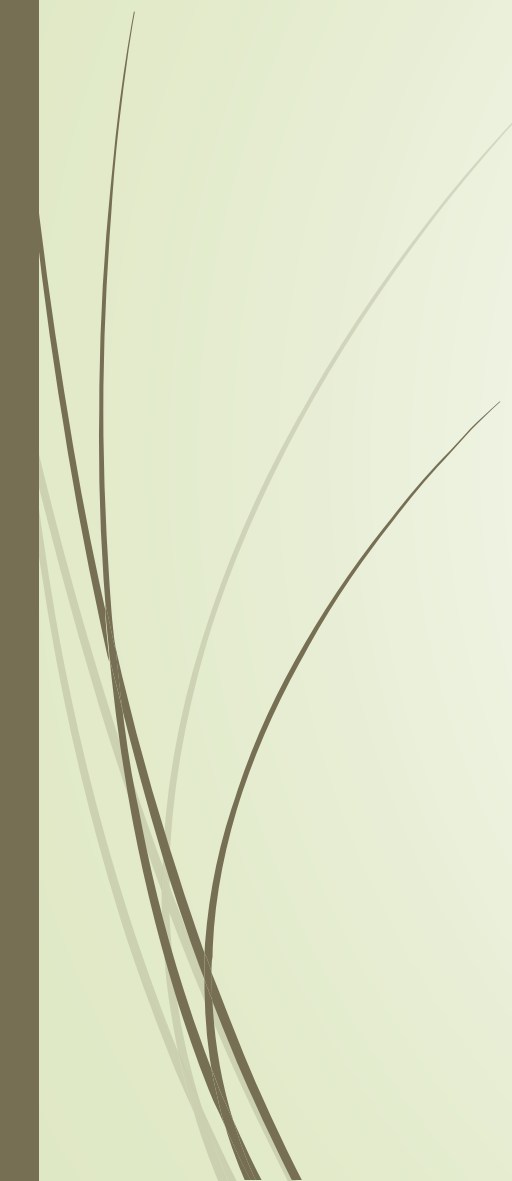


Operations of Food & Nutrition-Hospital Setting

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Objectives

- Describe operations of a hospital kitchen
 - Identify key regulatory requirements of a hospital kitchen
 - Discuss the role of staff in patient care
 - Describe how department ensures compliance
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Background

- ▶ University of California, Davis
 - ▶ BS Biological Anthropology
- ▶ California State University, Long Beach
 - ▶ MS Nutritional Science
- ▶ Dietetic Internship
- ▶ Clinical Dietitian
 - ▶ Hospital setting
 - ▶ Inpatient & Outpatient



Food & Nutrition Operations-Hospital

- ▶ Hospital is a highly regulated entity
- ▶ Follow CMS federal regulations and State law requirements for hospitals
 - ▶ Can be accredited by various regulatory agencies (i.e. Joint Commission, GACH, Health Department, others)





Food & Nutrition Operations-Hospital

- ▶ Food and Nutrition Services must be organized and staffed in a way that ensures the nutritional needs of the patients are met in accordance with practitioners' orders
- ▶ Department must have written policies and procedures that address the following:
 - ▶ Diet Manual
 - ▶ Frequency of meals
 - ▶ Diet ordering and patient tray delivery system
 - ▶ Integration of the food and nutrition service QA and infection control program
 - ▶ Guidelines for hygiene practices
 - ▶ Guidelines for kitchen sanitation



Food Safety 101



Biological



Chemical



Physical

Food Safety 101



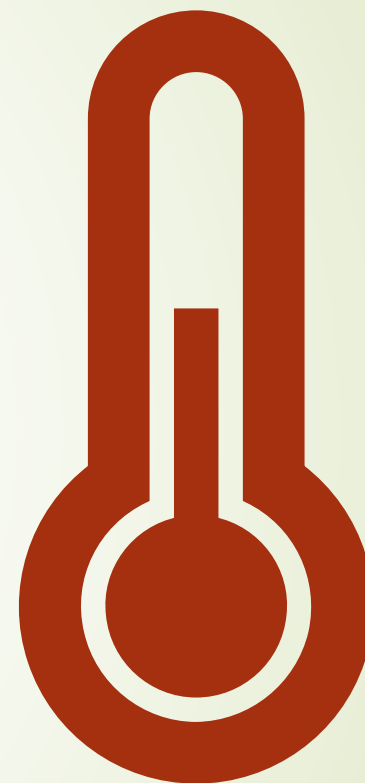
► How Food Becomes Unsafe

- Purchasing food from unsafe sources
- Failing to cook food correctly
- Holding food at incorrect temperatures
- Using contaminated equipment
- Practicing poor personal hygiene

Food Safety 101

Proper Food Storage Temperatures

- ▶ Cold food must be refrigerated to keep temperature less than 5°C (41°F)
- ▶ Frozen food must remain frozen at -18°C (0°F)



Operations Overview

- Staffing
- Positions
- Hours of operation
- Meals served
- Room Service Model
- Additional Services
- Challenges





Shipping and Receiving

- ▶ You can't make unsafe food safe
- ▶ Ensure that only safe food is brought into the operation
 - ▶ Important to have a trained individual to oversee this

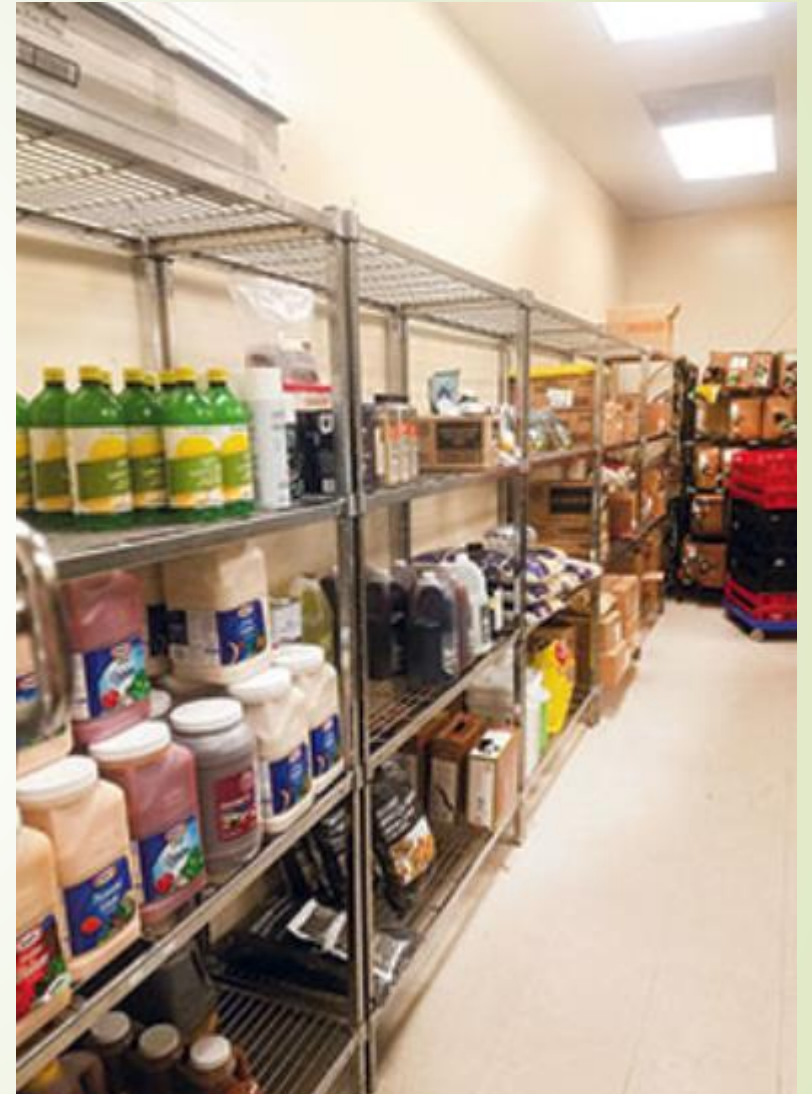
Shipping & Receiving

- Approved, reputable suppliers
- Alert system with vendor
- Recall Program
- Receiving and inspecting
- Temperatures
- No damaged goods
- Ensure frozen foods are frozen
- FIFO (First In, First Out)



Dry Storage Goods

- Dry (temperature-controlled room)
- Presence of plexiglass on bottom racks
- Dating & labeling
- Dented can inspection
- Cleanliness of storage room
- 18-inch space from ceiling
- 6-inch space from floor
- No corrugated cardboard
- FIFO



Walk in Fridges/Freezers

- Proper food storage order
- Temperature Control
- Awarepoint
 - Electronic temperature monitoring system
- Walk-in thermometers
- Sprinkler head clearance
- Cleanliness
- Dating & Labeling
- FIFO





Recipes/Food Preparation

- ▶ Allergen Handling
 - ▶ Gluten Free section
- ▶ Stringent production according to recipes
- ▶ Safeguards from cross contamination
- ▶ Proper cutting boards
- ▶ Hand hygiene
- ▶ Approved substitutions provided by National Nutrition Services when product is out
- ▶ Final cooking temperatures recorded per survey regulations (electronically recorded)
- ▶ Dating

Serving/Cook's Station

- ▶ Holding temperatures
- ▶ Follow ticket orders for accuracy
- ▶ Serving sizes
- ▶ Texture modifications
- ▶ Plating/consistency
- ▶ Once food is produced, it will not be held for more than a certain amount of time





Transport/Delivery

- ▶ Assembled trays are placed in a cart
- ▶ Cart dispatches when timer goes off (10 min or 10 trays-which ever comes first)
- ▶ Tracking trays through electronic system
 - ▶ Tray Monitor
- ▶ Cart delivered to the correct unit in designated area
- ▶ Proper hand hygiene
- ▶ Staff on unit will deliver trays to patient
 - ▶ Ensure two patient identifiers are asked
- ▶ Trays are promoted



Retrieval of Trays

- ▶ Trays are collected from patients and placed in nutrition rooms
- ▶ Carts are brought down by staff (ensuring that dirty carts do not mix with clean carts)
- ▶ Temperature strips are run through the machine daily to ensure machine reaches proper sanitization levels
 - ▶ Manually recorded in our daily temperature log
- ▶ Staff break down trays (ensuring that PHI information is properly discarded)
- ▶ All dishware are properly sanitized through our high-temperature dish machine
 - ▶ Certain dishware will go in more than once
 - ▶ Use proper hand hygiene if moving from dirty to clean section of machine
- ▶ Carts are cleaned and sanitized



Clean and Maintain Equipment

- ▶ All soiled carts are properly sanitized & allowed to air dry
- ▶ Dish machine is drained and flushed regularly and delimed
 - ▶ Prevents buildup of calcium
- ▶ Color coded cutting boards are washed, rinse and sanitized after each use
- ▶ All mixers, blenders, meat slicers, and can openers are taken apart to be cleaned and sanitized
- ▶ Clean equipment not in use is covered properly
- ▶ Staff is assigned to different tasks to ensure cleanliness and sanitation is done

Staff Education

- Upon hire
- Annually through competencies
- Daily Huddles
- Monthly department meetings
- As needed based on survey or inspections





Thank you

Questions?

