

Governors Proforma Food Tasting

Ward & Hospital Site Audited

Ward ~~Freeman~~ ^{WALKER GATE}

Date 11th March 2011

Lead Representative-Management Kevin Potts.

Signed.....

Governors Present:

Name ~~ELANOR~~ HOUSTON.....Signed..... *Elanor Houston*.....

NameSigned.....

NameSigned.....

NameSigned.....

NameSigned.....

NameSigned.....

PPI Representatives:

Name.....Signed.....

Name.....Signed.....

Service Equipment		Yes	No	N/A	Comment
1	Foodservice Trolley Clean, Presentable	✓			
2	Serving Utensils Clean and Appropriate	✓			
3	Patients Trays- Clean & Presentable, Free from Damage	✓			
4	Cutlery -Suitable, Clean and Sufficient to meet the wards needs	✓			
5	Plates- Appropriate, clean and free from Damage	✓			
6	Seasonings, sauces, napkins available	✓			

Presentation of Patients Meals		Yes	No	N/A	Comment
7	Is the meal service efficient & courteous	✓			
8	Is the food served attractively on the plate	✓			
9	Is the meal accurately presented in accordance with patients choice	✓			
10	Is the food served promptly to ensure quality and hot food doesn't lose temperature	✓			
11	Is the meal presented on clean trays, spillage free	✓			
12	Are special dietary meals checked prior to service	✓			

Assistance		Yes	No	N/A	Comment
13	Are patients made ready and comfortable to eat before meal service	✓			
14	Are beds, tables & chairs positioned to ensure patients are able to eat comfortably	✓			
15	Are patients who require assistance with eating identified prior to the service of food	✓			
16	Are ward staff encouraged to check with the patient to ensure they have had enough to eat	✓			
17	Do staff identify and report to the responsible nurse, patients that do not eat	✓			
18	Where appropriate has dieticians been involved in patients special requirements	✓			

Operational Controls		Yes	No	N/A	Comment
19	Is the number of portions actually required according to the forecast	✓	✓		Smoking on the car can be turned
20	Are any forecasting errors recorded at ward level and used to improve future meal ordering accuracy		✓		The ward will carry out an exercise over 2 weeks reporting these things to the theatre.
21	Is patient meal ordering checked against requirements and followed up to ensure accuracy is improved	✓			
22	Are patients names identified on each menu card, avoiding anonymous terms like 'New Patient'		✓		
23	Are food trolleys delivered and collected to allow for timely & relaxed meal service (<i>protected meal times</i>)	✓			
24	Are meals ordered 'just in case' actively discouraged at ward level	✓			Sandwiches brought down in case of change over patients
25	Are ward visits carried out on a regular basis by the catering management team? And are these visits well received.	✓			

Food Item	Flavour, Taste	Food Texture	Consistency	Colour	Temperature	Comment
1- Requires Improvement 2-Average 3 -Good 4 – Very Good 5- Excellent						
Starter						
Tomato Soup	5	5	5	5	5	
Orange Juice						
Main Course						
Braised Lamb in Cider	5	4	4	4	5	
Cheese & Onion Pasty	4	4	4	4	5	
Deep Fried Fish	4	4	4	4	5	
Roast Ham Salad						
Mixed Salad Sandwich						
Potato & Vegetable						
Creamed Potatoes	4	5	5	5	5	
Chipped Potatoes	5	5	5	5	5	
Marrowfat Peas	5	5	5	5	5	
Mixed Vegetables	5	5	5	5	5	
Sweets						
Rice Pudding						
Cheese & Biscuits						
Pears in natural Juice						
Strawberry Blancmange	5	5	5	5	5	

Menu cycle Day no:

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