

# XXX Hospital Patient Meals Audit

Date: 2/11/17

Day: Thursday

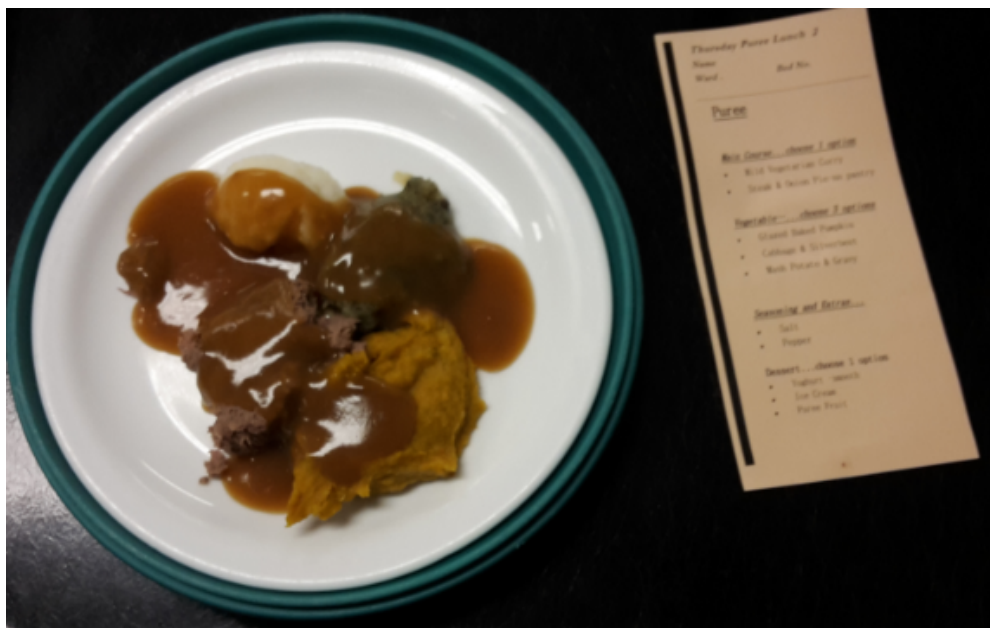
Cycle: 2

Diet Code: Puree

Hospital: XXX

Ward: N/A

<b>Time</b>
<b>TRAYLINE SERVICE</b>
<b>XXX</b>



TYPE OF MENU ITEM	MENU ITEM	STANDARD	AUDIT TRAYLINE
MAIN	Steak & Onion Pie	> than 60°C	X
VEGETABLE 1	Cabbage & Sliver beet	> than 60°C	X
VEGETABLE 2	Baked pumpkin	> than 60°C	X

## Portion Sizes

TYPE OF MENU ITEM	MENU ITEM	STANDARD	AUDIT
MAIN	Steak & Onion Pie	120g	X
VEGETABLE 1	Cabbage & Sliver beet	70g	X
VEGETABLE 2	Baked pumpkin	70g	X

## Presentation

	NOTES
<b>APPEARANCE: TIDINESS COLOUR/ SHAPE/ TEXTURE</b>	Puree meals are difficult to plate attractively Please see following assessment of texture and shape
<b>TASTE: FOOD/ COURSES ARE COMPLIMENTARY</b>	The variety of different vegetables provided complimentary colours and flavours. All components of the meal were well seasoned.

The diet code manual currently available requires review to align with current standards. The copy on site does not have available portion sizes or texture guidelines for auditing purposes. These audit meals have therefore been audited against the MDHB diet code for portion size compliance and the IDDSI (International Dysphagia Diet Standardisation Initiative) framework testing methods.

**Spoon Tilt Test:**

Test Measure	Cabbage & Silver Beet	Baked Pumpkin	Steak & Onion Pie
Cohesive enough to hold shape on the spoon	Compliant	Compliant	Compliant
Slides/ pours off the spoon if the spoon is tilted or turned sideways	Compliant	Compliant	Compliant
Sample should not be sticky, very little food left on the spoon	Compliant	Partial Compliance. Slightly more effort required to shake off the spoon	Compliant
A scooped mound may spread or slump very slightly on a plate	Compliant	Compliant	Compliant

**Particle Size compliance:**



Cabbage & Silver beet – Non-compliant



Steak & Onion Pie – Compliant

**Comments:**

- The temperature of all items were below the service temperature of >60 degrees.  
**Recommendation:** Check temperature settings of baine marie and trial adjustment to help hot hold meal items until the end of trayline. Query how texture modified meal options are being held on trayline.
- The portions size of the of steak & onion pie and baked pumpkin were below standard portion sizes set to provide sufficient protein and calories.  
**Recommendations:** Increase portion sizes of meal items to ensure standard serving sizes are being provided.  
**Recommendations:** Portion size retraining could be completed with staff to assist with meeting standard serving sizes.
- Particle size of the cabbage and silver beet exceeded 8mm which is non-compliant with puree requirements,  
**Recommendations:** Recommend that the Food service Manager arrange SLT training with kitchen staff on textured modified foods to train staff on the differences between puree, minced and moist.  
**Recommendations:** Review of appropriateness of meal items being texture modified.  
**Recommendations:** Supervision of meal items leaving the kitchen to ensure appropriate meals are being served should be completed.

Signed: \_\_\_\_\_