



HCA NATIONAL LEADERSHIP & DEVELOPMENT FORUM

Thursday 20th and Friday 21st April 2023
Hilton Birmingham Metropole, NEC

National Healthcare Food & Drink Standards

Iain Robertson

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NHS Trust

Solent



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HCA Wessex Branch Board Director.

Panel member of 'Great food, good health' programme.

Key recommendation: enforcing standards

To be taken forward by the expert group linking with the Department for Health and Social Care, NHS England and NHS Improvement, and the Care Quality Commission.

There is very little evidence to prove that food and drink standards are being monitored closely enough. If we are to drive and improve standards, there needs to be a forum to share exemplary practice with a support process in place.


- a. Ambitious NHS food and drink standards for patients, staff and visitors to be put on a statutory footing and inspected by the CQC, with appropriate resources for the CQC to be able to do so.
- b. Standards to apply to patient, staff and visitor food, food manufacturers, food retailers and vending machines; including requirements for appropriate facilities to support patients and staff to eat well 24/7 when in the hospital environment.

Standard 4 – Organisations must nominate a food safety specialist.


- ❑ **Responsible Person:** Catering Team Leaders/Managers should be trained to a level that provides a suitable responsibility to make day to day food safety and hygiene decisions on the catering activity within a healthcare setting. This level of staff would normally be trained at an intermediate level (Level 3 Food Safety Training).
- ❑ **Competent Person:** Catering Managers/Facilities topic leads should be trained to a level that provides an accountability for food safety systems, Hazard Analysis and Critical Control Point (HACCP) decision making and with the ability to train staff at a level 2. (Advanced – Level 4 Food Safety Training).
- ❑ **Authorised Person:** Food Safety Leads/Consultants/Ex-Environmental Health Officers (EHO)s that will be trained at the highest level. Able to lead training for managers, lead external audits and lead the decision making on Food Safety Management procedures/policies.

Standard 7 – Organisations must monitor, manage and actively reduce their food waste from production waste, plate waste and unserved meals.

Adopt an approach to food waste reduction using WRAP's approach of target, measure, act with food waste prevention at the centre.



Standard 8 – NHS organisations must be able to demonstrate that they have suitable 24/7 food service provision, which is appropriate for their demographic.

- Retail solution
 - Auto cafés
 - Staff break areas
 - Hydration stations
 - Delivery solution
 - Smart fridges
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