



Freedom of Information Team
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Name:
Email:
Date: 15/12/2021
Ref: 21-22 404

Dear

Freedom of Information request

Thank you for your request for information under the Freedom of Information Act 2000, which was received by the Trust on 16/11/2021. Please see responses to your requests below.

- 1. For the financial years 2019/20, 2020/21 and 2021/22 (so far) how many tonnes of food was wasted by your trust?**

Year	Trust Food Wastage
2019-2020	116.03 tonnes
2020-2021	98.18 tonnes
2021-to date	72.09 tonnes

- 2. For the financial years 2019/20, 2020/21 and 2021/22 (so far) how much did the wasted food cost the trust?**

The Trust do not pay for food waste, it is disposed by and charged to our PFI contract Facilities Management Service Provider (Equans) through a contract held directly by them, therefore the Trust do not hold this information.

- 3. Under the Government's new blueprint for better hospital food launched October 2020 it was recommended every hospital should implement a digital meal ordering system by 2022 to collate food choices, manage allergies and diets, and minimise waste. Please explain what steps, if any, the trust has taken to implement a digital ordering system?**

The Trust's IT department is exploring options to link catering department systems (managed by PFI contract Facilities Management Service provider, Equans) with patient entertainment systems to enable a digital ordering solution.

- 4. The blueprint also recommended NHS trusts should agree on a common method of monitoring food waste. Please explain what steps, in any, the trust has taken to implement a method of monitoring food waste?**

The Facilities Management service providers housekeepers make a record of full plate wastage (this is either due to the patient being moved to another ward or is not eating), main kitchen waste is

monitored on MenuMark. The Facilities Management Service Team Leader audits record the number of main courses left on regen trolleys to minimise wasted portions (cook chill/freeze system utilised) this in turn influences monitoring of housekeeper management of picking and packing portions from orders. Meals are ordered one meal in advance to minimise waste from patient moves throughout the day. Clinical staff assist patients with meal choices to ensure appropriate meals are ordered for their dietary requirements.

Please accept this letter as completion of your request. Please note that copies of this request will be held on file for three years before being confidentially destroyed.

If you are dissatisfied with the outcome of your request, please contact our Head of Information Governance on Information.Governance@porthosp.nhs.uk or write to the above address and we will conduct an internal review. Upon review, if you are still dissatisfied, you may appeal our decision by contacting the Information Commissioner's Office; for more information, please visit the [ICO's website](#).

Please be aware, if we do not receive an appeal within 30 days of you receiving this letter, we will assume that you are satisfied with our response. If you have any further queries, please do not hesitate to contact us.

Yours sincerely

Freedom of Information Team