

# Midwest Food Recovery Summit 2017

UnityPoint Health

Dan Frost and Chris VanScoy

# Controlling and Reduction of Waste in the Hospital

- Eliminate waste before it is created...
  - Forecasting & Ordering
  - Product Storage & Receiving
  - Production & Recipes
  - Service & Portion Control
  - Waste Monitoring & Results

# Forecasting and Ordering

- Food Management System-system we use to track ordering, amount prepared, usage and waste
  - Provides
    - Forecasting
    - Recipes
    - Number of items needed for specific meal period
    - Amount of items used for that meal
    - Amount left over and wasted
    - Amount needed for next cycle

# Product Receiving, Storage and Rotation

- Receiving-make sure products are at proper temperatures, look for temperature abuse of thawing and re-freezing, also look for damaged boxes
- Get credit- after identifying any issues get credit from driver and if not follow through and get credit from vendor
- Make sure staff is rotating product when received and when taken for production

# Production and Recipes

- Recipes- need 100% compliance from staff
- Production-
  - Train your staff on recipe compliance
  - Batch cooking- cook less more often
  - Trim waste- utilize as much of trim as possible
  - Cool hot held products and utilize in recipes
  - Utilize left over product for a special
  - Position garbage cans so it is not easy to throw out trim waste or excess products
  - Account for holidays, weather and census
  - Pay close attention to waste buckets

# Service and Portion Control

- Café service-
  - Portion control-emphasize importance
  - No self service
  - Position of garbage cans
  - Watch waste buckets-adjust pars as needed

# Results

- Waste Management Process
  - Train all employees on system
  - Capture all waste
  - Identify opportunities and over production
  - Be transparent- top items, set goals and results
  - Have daily shift huddles- get input, give results and goals, get buy-in
  - Post for everyone to see

# Summary

- Train, train, train
- Be transparent
- Set goals
- Create “best practices”
- Get staff engaged/buy-in