

Reference Number: FOI/2019/257
From: Private Individual
Date: 26 June 2019
Subject: Hospital food / food poisoning

Q1 How many inpatients developed food poisoning (relating to E.coli, listeria, campylobacter, salmonella or other) during a stay at the hospitals in your trust between the end of May 2018 and the end of May 2019?

A1 Information not held – no incidents of food poisoning has occurred in our Trust

Q2 How many inpatients developed food poisoning (relating to E. coli, listeria, campylobacter, salmonella or other) during a stay at the hospitals in your trust between the end of May 2013 and the end of May 2014?

A2 Information not held – no incidents of food poisoning has occurred in our Trust

Q3 Are meals prepared on site or off the premises by an outside provider?

A3 We have a steam system in place for hot meals, stored on site, heated on site at ward level as required for each patient at each meal service.

Sandwiches are bought in from outside providers.

We have two chefs preparing meals within the Private Ward and for CF patients, also preparing soups, salads, on request meals and snacks for patients with special food requirements on site.

Q4 How many complaints did you receive about hospital food between the end of May 2019 and the end of May 2018?

A4 No complaints specific to hospital food for the time period specified

Q5 How many complaints did you receive about hospital food between the end of May 2013 and the end of May 2014?

A5 No complaints specific to hospital food for the time period specified