

Trust response to an FSA Alert Issued May 2019

Subject: Risk of Listeriosis in vulnerable patients from sandwiches supplied by the Good Chain to NHS trusts

The Trust Catering Services can assure that they have robust and audited procedures in place for the production of sandwiches to our patients. This includes regular checks to ensure cold chain is maintained and testing of food products for listeria

In response to the Alert issued by the FSA the catering services have agreed additional measures and controls which will take effect from Monday 1st July 2019

These measures include:

- ❖ Sandwiches for all chemotherapy units will be produced freshly every morning for that days menu
- ❖ Patient sandwiches to all units (exception of UHND) will have an additional note to state that sandwiches **should be consumed within 1 hour** of leaving the refrigeration – Discussions are taking place with the PFI providers at UHND for all patients sandwiches to be produced from the Catering Services at Darlington
- ❖ All salad items and non peelable fruit will be washed in a food safe chlorine solution by the Catering Services before patient use.

In addition

- ❖ **All wards and departments must ensure their fridge temperatures are recorded daily and maintained with immediate effect.**
- ❖ **The chemotherapy units must ensure that all sandwiches are disposed at the end of each day.**

Joanne Todd
Associate Director of Nursing

On behalf of
Mr Noel Scanlon DON/DIPC

27th June 2019