

Ref no: 054210720  
From: Not given  
Date: 21/07/20  
Subject: Food waste generated by the Trust per site

## REQUEST & RESPONSE

1. Do you prepare all catering for patients and visitors in-house or outsourced or buy in precooked meals per site, please state sites details for the all requested information below:-

**St Helens and Knowsley Teaching Hospitals NHS Trust outsource the Catering Service on the following sites:-**

**St Helens Hospital**

**Whiston Hospital**

**Newton Community Hospital**

2. If catering is outsourced please provider contractors details

**The Catering Service is outsourced to Medirest**

3. Please explain in detail process involved in disposal of food waste and cost associated with this for the following scenario i.e.
  - 3.1 if food waste macerated please provide detailed breakdown of cost analysis including running costs of macerated machines, annual service contract; electricity and water tariff charges. Do you have ppm for the unblocking of foul drainage contract and how many times foul drainage was blocked over last 3 years due to food waste stemming from main trust kitchen.

**There is a food waste disposal system in place to support the patient meal service which is supported by a PPM contract.**

**The unblocking of drains is carried out by the hard services contractor Vinci FM and there have been 3 blockages in the last 3 years.**

- 3.2 if food waste is treated off-site by contractor please state what happens to food waste and please provide detailed breakdown of all charges associated with this service including cost of bags, porter cost to transfer the food waste to a secured area, frequency of collection of food waste, carbon emissions and length of contract.

**N/A**

- 3.3 Has your organisation ever been cautioned by public body/EA for causing pollution from food waste.

**No**

- 3.4 State process involved in recording food waste data as part of annual ERIC disclosure and please state on average how much food is wasted per kg/day.

**2019/2020 0.16% per day.**

- 3.5 Does your organisation track the food ordered for each patient as patients are transferred to another ward during their stay in the Hospital for the treatment or recovery.

**Patient meals orders are collated using an electronic tablet meal ordering system with full traceability on patients meal choice during their stay in hospital**

4. Please provide name and email details of Trust Chief Executive, Board Directors responsible for the Estates and Finance.

**Ann Marr, Chief Executive email: Ann.Marr@sthk.nhs.uk**

**Nik Khashu, Director of Finance email:  
Nikhil.Khashu@sthk.nhs.uk**

**Nicola Bunce, Director Corporate Services, Estates and Facilities  
email: Nicola.Bunce@sthk.nhs.uk**

5. Does your organisation has Sustainability Management Plan and Carbon neutral plan

**STHK has a Sustainable Development Management Plan that is aligned with the NHS Sustainable Development Unit's Sustainable Development Strategy 2014-2020.**

**This is available on the STHK website at:**

**<http://www.sthk.nhs.uk/about/trust-publications/sustainable-development-management-plan>**