

NOTES ON

JOINT VISITATION TEAM VISIT

Wednesday, November 13, 1974

4:00 - 7:00 p.m.

ATTENDING: Harry Goldberg, Parent's Group, Ginny Thornburgh,
Robert Nelkin, ACC-PARC

A report and questions were never sent to WSSH Because of Paul Jenkins' tragic death that night. He choked on the food served during our inspection. The major questions on Health and Safety were raised publicly.

These notes were from a meeting with the dietician and her staff and a tour of Spruce Lodge and Beech Cottage to review the adequacy of the food service.

- 1) "Three ounces of meat is normal portion - two ounces at noon, four ounces at night."
- 2) "Four ounces of diced pork on a day in question."
- 3) Macaroni and spaghetti served same day?
- 4) Out of meat for one whole unit?
- 5) Green pepper considered a vegetable?
- 6) Complaints kids not getting enough from CCA and nursing.
- 7) "What difference to serve two pastas in one day."
- 8) "Beef noodle casserole is nutritious - has cheese in mix - nothing wrong with it."
- 9) "Penn State has a service to evaluate institutional food - have not gotten a print-out yet - feel it will rate us good." (Institutional Food Research and Services Nutrition and Inventory Report)
- 10) Is it possible to give individuals a choice of food - to stimulate learning "choice and independence"?
- 11) "Cottages get institutional prepared food carted over."
- 12) "Cottages get to keep leftovers to snack on."
- 13) Not enough porkchops in cottage for seconds - mash potatoes, and corn muffins (vegetables - not available because of delivery problem) on another day?

- 14) "Alternative diets prepared - if for religious reasons - someone could not eat pork, etc."
- 15) "All the small cottages request their own counts - for portions - every day."
- 16) "Muffin - unedible - Harry the taster?"
- 17) "Nourishment - made up by doctor, nurse, attendants, and dietician."
- 18) "Kids don't need all that food - they aren't active."
- 19) "Did you check the weight gain - that's what you should be checking."
- 20) Nourishment in Cedar? Variety in all units except Cedar.
- 21) "The way to evaluate is -
a) Familiarize with Pennsylvania food planner
b) Check the histories of residents
- 22) "Food through Miss Finney - bakery sends over extra food."
- 23) "Kids won't eat the baked potatoes - they will throw them around like balls."
- 24) "Problem sometimes is absent employees - cook or chef."
- 25) "70 reduction diets - out of 640."
- 26) "Milk, roast beef (sliced), lettuce, carrots, one slice bread, chocolate pudding on another meal."
- 27) Fellows seem to eat all on plate.
- 28) Weekend meals - "really bad".
- 29) "Condiments - mayonaise, mustard, ketchup - non existent."
- 30) Dinner in quiet room - Max D. no plate - ate or flushed paper plate.
- 31) Refrigerator - broken lining.
- 32) "Haven't got enough for seconds for more than a couple residents. Day turn puts in count for active working men."
- 33) "Loads of pudding - not enough main course."
- 34) Food too bland - not seasoned enough in dietary.
- 35) No knives in Spruce to cut food.