

CONFIDENTIAL - Dietary Department

Date: 2026-03-15 | Author: Chef Antonio Rossi

DIETARY SERVICES ? Q1 2026 PERFORMANCE REPORT

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PATIENT MEAL SATISFACTION:

Patient meal satisfaction scores improved from 3.1/5.0 in Q4 2025 to 3.9/5.0 in Q1 2026 following the implementation of our "Fresh First" initiative. This initiative replaced 40% of previously frozen meal components with fresh, locally sourced ingredients.

MENU IMPROVEMENTS:

- New rotating 4-week menu cycle with 12 entree options per meal period
- Introduction of culturally diverse meal options (Halal, Kosher, South Asian, Latin American)
- New allergen-free meal preparation area, eliminating cross-contamination risks
- Bedside meal ordering system allowing patients to order within a 2-hour window before each meal

THERAPEUTIC DIET COMPLIANCE:

Accuracy of therapeutic diet delivery improved to 98.5% (up from 93.2%). Real-time diet order integration with the electronic health record (EHR) has virtually eliminated transcription errors. Registered Dietitian assessments within 24 hours of admission: 94% compliance.

FOOD SAFETY:

Zero food-borne illness incidents. Health department inspection score: 98/100 (highest in the county). All food handlers completed ServSafe certification renewal during the quarter.

COST MANAGEMENT:

Despite the shift to higher-quality ingredients, food cost per patient day increased by only 4% (\$12.80 to \$13.31) due to waste reduction initiatives and local sourcing partnerships.

Prepared by: Chef Antonio Rossi
Director of Dietary Services