

Information Governance

The Green
1 Roger Dowley Court
Russia Lane
London
E2 9NJ

Telephone: 020 7655 4053

Email elft.foi@nhs.net

Website: <https://www.elft.nhs.uk>

15th January 2020

Our reference: FOI DA3332

I am responding to your request for information received on 18th December 2019. This has been treated as a request under the Freedom of Information Act 2000.

I am now enclosing a response which is attached to the end of this letter. Please do not hesitate to contact me on the contact details above if you have any further queries.

Yours sincerely,

Ayomide Adediran
Information Governance Coordinator

If you are dissatisfied with the Trust's response to your FOIA request then you should contact us and we will arrange for an internal review of this decision. If you remain dissatisfied with the decision following our response to your complaint, you may write to the Information Commissioner for a decision under Section 50 of the Freedom of Information Act 2000. The Information Commissioner can be contacted at:

Information Commissioner's Office
Wycliffe House
Water Lane
Wilmslow
Cheshire
SK9 5AF

Tel: 0303 123 1113
Web: www.ico.org.uk

Please note that the data supplied is not allowed to be re-used and/or published without the explicit consent of East London NHS Foundation Trust. Please contact the signatory to request permission if this is your intention

Request:

Question 1. Is the catering operation in-house or contracted out to a 3rd party?

Answer: This is contracted out to a third party.

Question 2. Is the catering operation a single service contract or part of an IFM contract? If single service, please provide details of contract by hospital/service. (Patient/retail)

Answer: This is part of the Total soft FM package.

Question 3. Does the Trust have influence on the procurement process?

Answer: In the London directorates (City and Hackney, Newham and Tower Hamlets), yes.

In the Bedfordshire and Luton directorates, no.

Question 4. Can you describe how food procurement works at the Trust?

Answer: This goes via respective procurement teams who identify a framework to use, or this goes direct to open tender.

Question 5. If the catering contract is outsourced, how long is the contract awarded for?

Answer: Two years.

Question 6. When does this contract expire?

Answer: 31/03/22.

Question 7. Has the Trust considered bringing the catering operation in-house?

Answer: Yes.

Question 8. If the catering operation is in-house, does the Trust/ hospital have scope to increase output of meals provided? (Ie, to provide meals for another hospital/Trust.)

Answer: Yes.

Question 9. What is the ingredient cost per patient, per day?

Answer: The Trust does not hold the ingredient cost per day as this service is outsourced and is not a prerequisite of the service level agreement. Please see table below for the cost per in-patient meal over the last five years.

Inpatient Food Services	Unit	2015/2016	2015/2016	2016/2017	2017/2018	2018/2019
In-patient food services cost per main meals requested (cost per in-patient meal)	£/meal	£3.18	£3.05	£2.68	£7.25	£3.78

Question 10. Who is the catering manager for the Trusts catering service? Please provide contact details

Answer: We do not have a catering manager as we outsource this service.

Question 11. Who is responsible for catering contracts at the Trust? Please provide contact details.

Answer: John Hill (Director of Estates, Facilities and Capital Development). His email address is john.hill1@nhs.net.

Question 12. Who is responsible for food procurement at the Trust? Please provide contact details

Answer: Not applicable as this is outsourced.

Question 13. For animal products served, what farm assurance scheme does the Trust require from it's catering service? (eg Red Tractor/RSPCA/Organic)

Answer: Not applicable as this is outsourced.

Question 14. Does the Trust require a minimum 10% of the total monetary value for food and drink to be procured from certified organic farming systems or Integrated Farm Management standards?

Answer: Not applicable as this is outsourced.

Question 15. What % of the total monetary value for food and drink to be procured from certified organic farming systems?

Answer: Not applicable as this is outsourced.

Question 16. Is at least 50% of tea and coffee procured for the Trust fairly traded? How is this verified?

Answer: Not applicable as this is outsourced.

Question 17. Is all palm oil used in cooking from sustainable sources? How is this verified?

Answer: Not applicable as this is outsourced.

Question 18. What is the meat content for sausages served on the patient breakfast menu?

Answer: Not applicable as this is outsourced.

Question 19. Are at least 50% of the volume of desserts available is based on fruit?

Answer: Not applicable as this is outsourced.

Question 20. Does the Trust have a policy on food waste? What steps are being taken to reduce food waste?

Answer: Not applicable as this is outsourced.

Question 21. Does the catering operation have a policy on energy waste? What steps are being taken to reduce energy waste?

Answer: Not applicable as this is outsourced.

Question 22. Does the catering operation have a policy on water waste? What steps are being taken to reduce water waste?

Answer: Not applicable as this is outsourced.