

Date: 17 January 2019

Our reference: **FOIRQ5608**

Dear Sir/Madam,

Thank you for your request for information, which we have processed under the Freedom of Information Act 2000. Please see our response to your following request for information:

Your Request and Our Response (in bold)

I am writing to you under the Freedom of Information Act 2000 to request the following information from your NHS Trust

Please see our response to your following request for information from Great Ormond Street Hospital for Children NHS Foundation Trust (the 'Trust):

1. *Is the catering operation in-house or contracted out to a 3rd party?* **In-house.**
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)* **The in-house catering provides catering for both retail and patient services.**
3. *Does the Trust have influence on the procurement process?* **The Trust decided to bring the catering back in-house to be more beneficial for the patients, staff, relatives and visitors to the Trust.**
4. *Can you describe how food procurement works at the Trust?* **We currently procure all our food through Pelican.**
5. *If the catering contract is outsourced, how long is the contract awarded for?* **Not Applicable.**
6. *When does this contract expire?* **Not Applicable.**
7. *Has the Trust considered bringing the catering operation in-house?* **Catering is currently in-house.**

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.)* **This is not a request for recorded information under the terms of the Freedom of Information Act 2000. We are therefore responding outside these terms to advise this is not something the Trust has considered.**
9. *What is the ingredient cost per patient, per day?* **New menus are currently being agreed and then costs will be available.**
11. *Who is the catering manager for the Trusts catering service? Please provide contact details* **This role is currently vacant.**
12. *Who is responsible for catering contracts at the Trust? Please provide contact details.* **Graham Sherlock, Director of Estates and Facilities ***
13. *Who is responsible for food procurement at the Trust? Please provide contact details.* **Anne Kiragu, Deputy Head of Catering ***

Please note: * the named persons have refused consent for their above personal data to be used for direct marketing purposes.

The Privacy and Electronic Marketing Regulations state that an individual must consent to processing of their personal data for marketing purposes. Re-use of their data for this purpose without explicit consent would therefore be a breach of their rights under the Data Protection Act 2018.

The Trust takes breaches reported by our staff seriously and we will make relevant complaints, including referrals to the Information Commissioner, if necessary.

14. *For animal products served, what farm assurance scheme does the Trust require from it's catering service? (eg Red Tractor/RSPCA/Organic)* **All animal products used in the catering department are Red Tractor.**
15. *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?* **No - The Trust does not require a minimum 10% of the total monetary value for food and drink to be procured from certified organic farming systems of Integrated Farm**

Management standards; but as a department, we only use Red Tractor meat products and all eggs are Lion stamped.

16. *What % of the total monetary value for food and drink to be procured from certified organic farming systems?* **Please see the response above.**
17. *Is at least 50% of tea and coffee procured for the Trust fairly traded? How is this verified?* **Tea and coffee has an ethical trading initiative, coffee is all fair trade.**
18. *Is all palm oil used in cooking from sustainable sources? How is this verified?* **On site we do not cook or prepare food using palm oil; we are currently working closely with suppliers not to have any products containing palm oil.**
19. *What is the meat content for sausages served on the patient breakfast menu?* **65%**
20. *Are at least 50% of the volume of desserts available is based on fruit?* **Yes.**
21. *Does the Trust have a policy on food waste? What steps are being taken to reduce food waste?* **Food waste collection is managed under the Trust's waste contract. Waste is collected by a sustainable food waste company that treats waste, which produces energy; and is also made into fertiliser.**
22. *Does the catering operation have a policy on energy waste? What steps are being taken to reduce energy waste?* **The Trust has an energy sustainability programme and the catering department works with the estates team to reduce energy consumption. For example, sensors on taps, power saving equipment, and low energy lighting.**
23. *Does the catering operation have a policy on water waste? What steps are being taken to reduce water waste?* **As above the catering department does not have a specific water waste policy; but the Trust is always looking at ways to reduce water waste, for example, the taps in the catering department switch off automatically.**

Please Note *

Overall, we have a Sustainable Development Management Plan (SDMP) in place, which has objectives related to overall energy efficiency within

the Trust, including procurement, behaviour and processes. We have taken part in Operation TLC – a behaviour change programme focusing on energy efficiency in wards and creating healing environments. We have carried out substantial work to improve our plant energy infrastructure.

Please note:

The information we have provided under the Freedom of Information Act 2000 is the information held on the date your request was received by the Trust.

We hope the information provided is sufficient and helpful in answering your questions or any issues or concerns. Should you have any further queries in relation to this request, please do not hesitate to contact the FOI Team and quote the above reference number on any related correspondence.

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Yours sincerely

Freedom of Information team

Great Ormond Street Hospital for Children NHS Foundation Trust
Email: foiteam@gosh.nhs.uk

[Enclosed – Your rights – see next page]

Your Rights

Should you have any questions relating to the response you have received to your request for information, please do not hesitate to contact the FOI Team. Alternatively, you are entitled to make a request for an internal review within two months from the date of receiving our final response to your original request. You can also write to the Head of Quality & Safety at the following address:

Quality & Safety team
Great Ormond Street Hospital
LONDON
WC1N 3JH

If, however, you remain dissatisfied with the outcome of the internal review then you have the right to appeal to the Information Commissioner as the final stage of the FOI process. You can contact the Information Commissioner's Office at the following address:

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

Telephone: 0303 123 1113
Fax: 01625 524510

