





Minimum nutritional standards for catering in health and social care

Consultation response questionnaire





Consultation response questionnaire

safefood

Background

The Food Standards Agency, the Public Health Agency and *safe* food have led this project to develop minimum nutritional standards for HSC settings through the Regional Obesity Prevention Implementation Group, the body responsible for implementing A Fitter Future for All 2012 – 22 (the regional obesity strategy). The three agencies have engaged with stakeholders from nutrition, procurement and catering from across the region in the development of these standards.

They will apply to all facilities that serve food and / or beverages to staff and visitors operating within Health and Social Care settings including catering facilities as well as private retail and vending machines. It is anticipated that these nutritional standards will be rolled out across government and in time across the wider public sector.

Purpose

This questionnaire has been designed to aid those who wish to respond to the consultation exercise on the **Minimum nutritional standards for catering in health and social care**.

The questionnaire seeks the views on the draft standards and should be read in conjunction with the standards document itself.

The questionnaire can be completed by anyone who has an interest in the provision of these services and can be completed by an individual or on behalf of a group or organisation.





You can respond to the consultation document by e-mail, letter or fax.

Responses should be sent to:

E-mail: Executive.Support@foodstandards.gsi.gov.uk

Written: Executive Support Team Food Standards Agency in Northern Ireland 10a-c Clarendon Road Belfast BT1 3BG

Fax 028 9041 7726

Responses must be received no later than 5pm, Friday, 18th November 2016

I am responding:

as an individual on behalf of an organisation

Name:	
Job Title:	
Organisation:	
Address:	
Tel:	
Fax:	
e-mail:	





Consultation questions:

1.Are the standards easy to read	and understand?
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Yes 🗆

No 🗆

If no, please explain your answer in more detail

2. These standards will apply to all food outlets (including vending) within the health and social care setting? Do you agree with this approach?

Yes 🗆

No 🗆

Please outline the reasons for your answer.







3. What barriers do you foresee in applying these standards into existing food contracts?

Please outline the reason for your answer.

4.What are your challenges to implementing these standards?		
Additional costs		
Staffing		
Work practices		
New equipment 🗆		
Other		
Additional comments:		







5.What level and type of support do you feel you might require to meet these standards?		
Additional staff training		
Menu planning		
Other		
Additional comments:		

6.What would be a reasonable time period to implement these standards?		
6 months		
12 months		
24 months		
Other 🗆		
Additional comments:		







7.Please insert any further comments, suggestions or recommendations you would like to make in relation to these standards

Additional comments:

Please return your response questionnaire. Responses must be received no later than 5pm, Friday, 18th November 2016

Thank you for your comments.