

Document Code:	DPOTMH-F-79-P01-S07
Effective Date:	03-15-2022
Document Type:	Standard Operating Procedure
Page Number:	1 of 3
Department/Section:	Dietary Department
Document Title:	FEEDING PREPARATION (COMMERCIAL AND BLENDERIZED) FORMULAS

PURPOSE:

For admitted patients whose sole source of nutrition is through feeding, the Dietary Department ensures that the feeding prepared is patient specific. The department also endeavors to do it in accordance with doctor's order so that the patient will have the nutrients required for the day.

SCOPE:

Applies to all Dietary Department Staffs

RESPONSIBLE PERSON:

Dietitians and Food Service Worker

GENERAL GUIDELINES:

- 1. Tube Feeding Formulas used maybe of modular, disease-specific, blenderized, commercial preparation.
- The tube feeding formula should be labeled with the patient's name, product name, volume, room number, calories and time prepared.
- The enteral formulation should be stored in the refrigerator and should be discarded after 24 hours by the nurse.
- 4. Preparation should be done by the Clinical dietitian/Food Service Worker.
- 5. Nurse is responsible to administer the tube feedings.



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PROCEDURE:

- 1. Dietitian reads tube feeding prescription from the breakfast diet list.
- 2. Dietitian keys in tube feeding prescription for charging to Billing.
- 3. If charge is not okay, Dietitian calls the Nurses' Station to inform Billing (patient's bill is not okay)
- Food Service Worker cleans all utensils to be used and gathers all ingredients for the tube feeding preparation.
- 5. Food Service Worker prepares the tube feeding.
- Food Service Worker measures volume of hot water and commercial formula/ natural ingredients.
- 7. Food Service Worker measures cooled hot water.
- 8. Food Service Worker pours measured commercial formula into cooled hot water.
- 9. Strain.
- 10. Food Service Worker places the blenderized/ natural formula in the food processor.
- 11. Food Service Worker blends the formula into liquid form.
- 12. Food Service Worker cools further the prepared formulas.
- 13. Food Service Worker refrigerates the prepared formulas.
- 14. Food Service Worker delivers the tube feeding formula to the concerned stations.

REFERENCE:

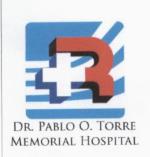
Definition of Enteral nutrition. (n.d.). MedicineNet. Retrieved June 26, 2020, from https://www.medicinenet.com/script/main/art.asp?articlekey=39500



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KEY TASKS	PERSON RESPONSIBLE	
 Reads tube feeding prescription from the breakfast diet list. 		
Keys in tube feeding prescription for charging to Billing.	Dietitian	
3. Calls the Nurses' Station to inform Billing.		
4. Cleans all utensils to be used and gathers all ingredients for the tube feeding preparation.		
5. Prepares the tube feeding.		
6. Measures volume of hot water and commercial formula/ natural ingredients.		
7. Measures cooled hot water.		
8. Pours measured commercial formula into cooled hot water.	Food Service Worker	
9. Places the blenderized/ natural formula in the food processor.		
10.Blends the formula into liquid form.		
11. Cools further the prepared formulas.		
12. Refrigerates the prepared formulas.		
13.Delivers the tube feeding formula to the concerned stations.		



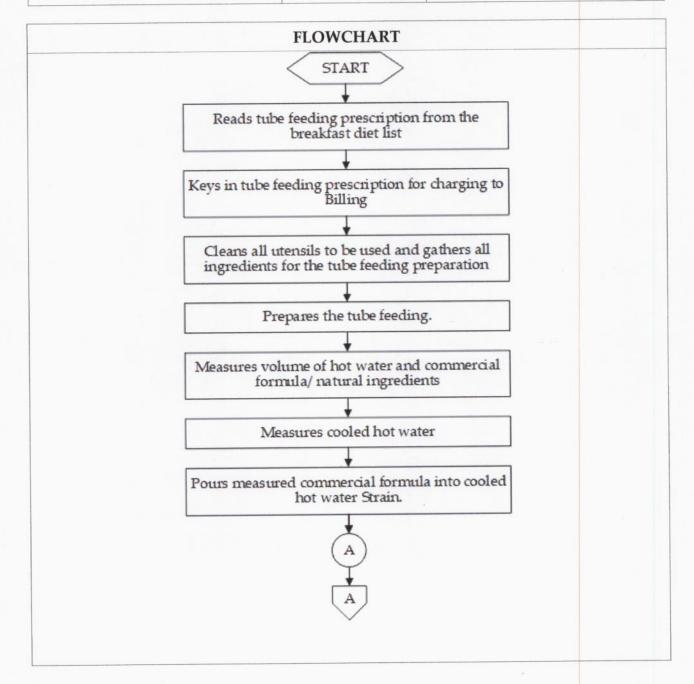
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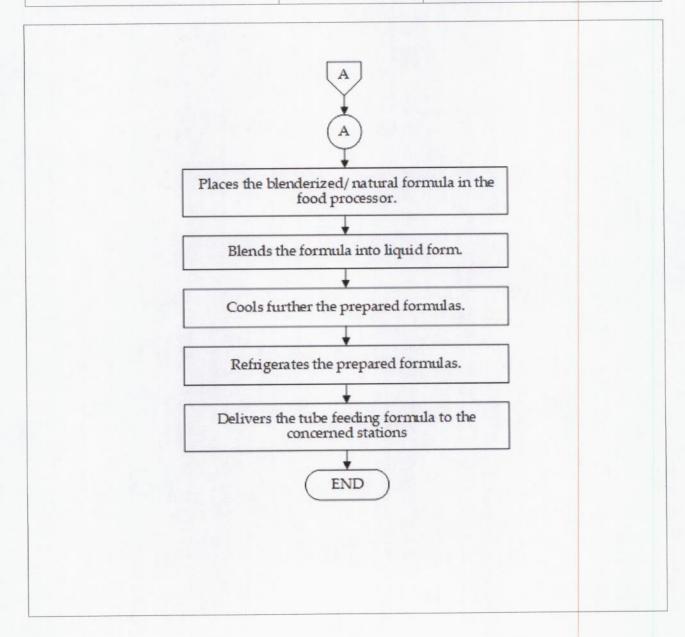


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Flowchart
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Dietary Department
FEEDING PREPARATION (COMMERCIAL AND BLENDERIZED) FORMULAS





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