

DPOTMH-F-79-P01-S20
06-30-2022
Standard Operating Procedure
1 of 10
Dietary
HEALTH EMERGENCY FEEDING & CONTINGENCY PLAN

#### **PURPOSE:**

- To provide convenient and readily available food supplies for in-patients and other priority groups.
- To provide a sufficient amount of food and maintain a feeling of security for front liners and staff.

#### **OBJECTIVES:**

- To ensure that the patient meals are prepared according to their prescribed diets.
- To respond immediately to the nutritional needs of the patients, front liners and staff.
- 3. To secure sufficient food supplies.

## **RESPONSIBLE PERSONS:**

Dietary Department Personnel, Mancom, Human Resource Department, Finance Department

#### **DEFINITION OF TERM:**

**NUTRITION IN EMERGENCIES** – refers to essential nutrition services that are components of emergency preparedness, response and recovery phases aimed at preventing death and worsening of malnutrition in the affected population, particularly in the most nutritionally vulnerable groups: Infants, Children, Pregnant women, Breastfeeding mothers, and Older persons.

This Health Emergency Feeding Plan is to guide the Dietary Department to ensure effective food service response and execution in planning and organizing food service during disasters but will depend on the availability of resources.<sup>1</sup>



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## **GENERAL GUIDELINES:**

- 1 Dietary Department shall prepare a Health Emergency Feeding Plan for the hospital in case of disasters.
- 2 Dietary Department shall ensure that the services of in-patient clients are provided according to their needs.
- 3 Dietary Department shall prepare a 3 days' budget allocation for meals and approved by ManCom, Human Resource & Finance Department for the staffs and employees of the hospital.
- 4 Dietary Department shall give meals according to the importance of the group.
- 4.1 Patients
- 4.2 Doctors
- 4.3 Staffs/Employees
- 4.4 Watchers
- 5 Dietary Department shall base the personnel census in the HRPIS- Headcount Breakdown found in the Bizbox.

## **Emergency Contingency Plan:**

- 1 Food
- 1.1 Patients The department will make use of the remaining stocks for patients and other needs until delivery supplies resumes. A 3 days' supply of staple food minimum and one week maximum, based on the menu cycle will be served.
- 1.2 Hospital Employees The menu should consist of at least the 3 major nutrients the body needs. The budget includes the number of recipients and other materials needed such as:
- 1.2.1 Disposable paper meal box
- 1.2.2 Disposable sporks
- 1.2.3 Disposable paper bowls
- 1.3 Dietary Department shall ensure that there is an adequate stock and storage facility for the estimated 1413 meals for the staffs and employees
- 1.3.1 Ready to eat canned goods:



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1.3.1.1	Luncheon Meat (350 grams) – an average of 283 cans
1.3.1.2	Pork & Beans (230 grams) – an average of 707 cans
1.3.1.3	Vienna Sausage (135 grams) – an average of 354 cans
1.3.1.4	Tuna in Water (1705 grams) – an average of 95 cans
1.3.2	A reserve of 8 sacks 50kg of rice good for a day's consumption
1.3.3	Freezers and chiller for storage of meats and poultry
1.3.4	Availability of commercial tube feeding formulas:
1.3.5	Standard, Elemental and Specialized Formulas

- 1.4 Dietary Department shall request an Inter transfer of supplies from MAB Groceries and Purchasing Department when needed such as:
- 1.4.1 juices, milk and chocolate drinks in tetra packs
- 1.4.2 instant noodles 5-7 cases of 48 pieces per case monthly
- 1.4.3 assorted cookies, biscuits/crackers 5 cases of 300 pieces per case monthly
- 1.4.4 bottled water 100 cases of 35 pieces per case on hand
- 2 Gas tanks. Dietary has a reserve of 4 cylinders good for one week's use
- 3 Water. RMCI has a R.O. System which can supply clean drinking and cooking water to dietary
- 4 Manpower
- 4.1 Personnel living closest to the hospital will extend duty
- 4.2 Request for recall leaves of staff when necessary
- 5 Loss of Electricity. RMCI has standby generators
- 6 Unexpected rise of patient census. Request for additional cash fund to compensate for the need of the patients



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## PROCEDURE:

- Meals will be delivered to the patients by the food servers in their assigned stations.
- 2. Dietary Department will seek help from Housekeeping and Ancillary Department for food delivery purposes when needed.
- 3. Meal coupons will be released for hospital staffs and employees prior to distribution.
- 4. Food for hospital employees will be released in the main entrance of the dietary department.

## List of Credited Supplier

N	a	m	65	

Bahamas Meat Shop
Uberas Meat Shop
Buenaflor (Vegetable Vendor)
MMKS Food Industry
CMC 417
Lopue's Mandalagan
K 5 Distribution Inc.
Negros LPY Corporation
PO's Gasul Negros Occ., Inc.
Miss Serj Salazar c/o
Purchasing Department

Contact Numbers 709-1587 / 473-0248

09209685499 700-4792 / 0998-4961169 464-7939 / 0922-3813817

445 -1034 441- 0412

433-8196 / 707-5354

09303528179

435-1798 / 434-0088

09985003924



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	3 Days Sample Menu for Patients						
Day	1	2	3				
	Corned Beef w/ Potatoes	Fried Chicken Hotdog	Scrambled Egg				
	Mini Cinnamon Roll	Mayonnaise	Sandwich Spread				
	American Bread	American Bread	American Bread				
Breakfast	Powdered Milk	Powdered Milk	Powdered Milk				
	Banana	Banana	Banana				
	Cream of Corn Soup	Chicken Miswa Soup	Cabbage w/ Ground Pork				
	Fried Chicken	Carne Frita	Tuna Picadillo				
	Sautéed Carrots & Sayote	Sautéed Ubod w/ Carrots	Cooked Rice				
Lunch	Cooked Rice	Cooked Rice	Banana				
	Banana	Banana					
	Chicken Sotanghon Soup	Beef Macaroni Soup	Pancit Guisado				
	Pork Adobo	Roast Chicken	Fried Chicken				
Dinner	Calabasa & Balatong Sauté	Singcamas & Cucumber Pickles	Cooked Rice				
	Cooked Rice	Cooked Rice	Fruit Cocktail in Cups				
	Banana	Banana					

	3 Days Sample Menu for Health Care Workers							
Day	1	2	3					
	Corned Beef	Fried Chicken Hotdog	Scrambled Egg					
	Arroz Caldo	Arroz Caldo	Arroz Caldo					
Breakfast	American Bread	American Bread	American Bread					
	Fried Chicken	Carne Frita	Tuna Picadillo					
	Sautéed Carrots & Sayote	Sautéed Ubod w/ Carrots	Cabbage Guisado					
Lunch	Cooked Rice	Cooked Rice	Cooked Rice					
	Pork Adobo	Roast Chicken	Fried Chicken					
Dinner	Calabasa & Balatong Sauté	Singcamas & Cucumber Pickles	Pancit Guisado					
	Cooked Rice	Cooked Rice	Cooked Rice					



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	Department							
1	ACCREDITATION & DOCUMENTATION SECTIO	0	31	HOUSEKEEPING	3	61	PHILHEALTH	18
2	ADMIN/TOP	12	32	HUMAN RESOURCES	1	62	PHYSICAL MEDICINE	12
3	ADMITTING	22	33	ICU	12	63	PMDT	0
4	AMBULANCE	0	34	INFECTION CONTROL	5	64	PURCHASING	0
5	AUXILIARY	42	35	INFORMATION TECHNOLOGY	5	65	QUALITY ASSURANCE	3
6	BILLING	8	36	INVENTORY AND COST	3	66	RECRUITMENT AND MANPOWER PLANNING	4
7	BUDGET AND COST	4	37	LABORATORY	50	67	RESPIRATORY THERAPY SERVICES	11
8	CARDIOVASCULAR OPERATING ROOM	0	38	LICENSING	1	68	SALES & MARKETING	0
9	CASHIER	15	39	LINEN	1	69	SALES AND DISTRIBUTION	0
10	CATHETERIZATION LABORATORY		40	MARKETING	0	70	STATION 10	0
11	CENTRAL SUPPLY ROOM	6	41	MATERIALS MANAGEMENT	12	71	STATION 11	7
12	CHIEF RISK	1	42	MATERIALS PLANNING AND INVENTORY CONT.	0	72	STATION 12	9
13	CLIENT RELATIONS AND CORPORATE COMM.	11	43	MEDICAL AFFAIRS	2	73	STATION 14	7
14	CLINICAL CHART AUDIT	5	44	MEDICAL ARTS BUILDING (MAB)	0	74	STATION 1	12
15	CREDIT AND COLLECTION	15	45	MEDICAL RECORDS	11	75	STATION 3	16
16	DELIVERY ROOM	24	46	MEDICAL SOCIAL SERVICES	2	76	STATION 5	23
17	DIETARY	20	47	MOLECULAR LABORATORY	5	75	STATION 6	17
18	DOCUMENTATION	4	48	NICU	10	76	STATION 7A	0
19	DRUG TESTING	0	49	NON-INVASIVE CARDIO IMAGING SCIENCES	7	77	STATION 7B	4
20	EDP	5	50	NURSING SERVICE OFFICE	38	78	STATION 8	15
21	EMPLOYEES\'COMPENSATION SERVICES	5	51	OPD/ER	41	79	STATION 9	9
22	EMPLOYEES\'RELATIONS	4	52	OPERATING ROOM	68	80	TRAINING AND DEVELOPMENT	3
23	EMPLOYEES\'SERVICES	0	53	OUT-PATIENT PHARMACY-3RD FLOOR MAB	0	81	TREASURY	1
24	ENGINEERING AND MAINTENANCE	38	54	OUT-PATIENT PHARMACY-DELIVERY	0	82	ULTRASOUND	0
25	ETHICS	1	55	OUT-PATIENT PHARMACY-LOBBY	0	83	WARD EXTENSION	0
26	FACILITIES MANAGEMENT	5	56	OUT-PATIENT PHARMACY-MAB	33	84	WAREHOUSE AND DISTRIBUTION	0
27	FINANCIAL AUDIT	5	57	PAYROLL	2	85	WELLNESS	9
28	GENERAL ACCOUNTING	14	58	PEDIA	14	86	WOUND CARE CENTER	0
29	HEMODIALYSIS	37	59	PHARMACY INVENTORY SECTION	0	87	X-RAY	28
30	HEMODIALYSIS	37	60	PHARMACY	19		Total	89



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Estimated number of meals to be served according to priority:

235 – licensed bed capacity	
50 – physicians on duty in a daily basis	
893 – number of employees on duty daily	
235 – one watcher per patient is allowed	
1413 Doctors/Staffs/Watchers	

Estimated Budget for the 235 Patients

Based on the costing/per meal

Breakfast ₽ 100.00	Php 23,500.00
Lunch ₱ 130.00	30,550.00
Dinner ₽ 130.00	30,550.00
Total Daily	Php 84,600.00

Estimated Budget for the 1413 Doctors/Staffs/Watchers Based on a Php 50.00 per meal (price is subject to change)

Breakfast	Php 70,650.00	
Lunch	70,650.00	
Dinner	70,650.00	
Total Daily	Php 211,950.00	



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Disposable paper meal box	Php 29,216.25	
Disposable sporks	2,940.00	
Disposable paper bowls	3,742.38	
Total Daily	Php 35,898.63	

Sample I	Menu for Various Situations			
	Breakfast	Lunch	Dinner	Snack
	Canned/tetra pack/ bottled fruit juice/water	Canned/ tetra pack/bottled fruit juice	Canned Vegetables	Biscuits
NO FUEL, NO WATER	Crackers/Biscuits	Canned Pork & Beans	Sardines	Canned/tetra pack/bottled fruit juic
		Crackers	Crackers/Buns	
	Canned/tetra pack/ bottled fruit juice/water	Canned Vegetables	Canned/tetra pack/bottled fruit juice	Biscuits
FUEL AVAILABLE, NO WATER	Bread, if available or Crackers/Biscuits	Sauteed Corned Beef	Sauteed Tuna	Canned/tetra pack/bottled fruit juice
		Buns	Bread w/ margarine	
		Canned/ tetra pack/bottled fruit juice	Canned/tetra pack/bottled fruit juice	
	Canned/tetra pack/bottled fruit juice/	Canned Soup	Canned Vegetables	Bread if available with liver spread
WATER AVAILABLE, NO FUEL	milk/ chocolate drink	Luncheon Meat	Canned Tuna	or Biscuits
	Biscuits	Bread	Bread	Canned/tetra pack/bottled fruit juice
		Candies	Canned/tetra pack/bottled fruit juice	
	Champorado	Noodle Soup	Pork Nilaga	Bread/Margarine
WATER AND FUEL AVAILABLE	Fried Fish	Chicken Adobo	Rice	Fruit Juice
	Coffee/tea/milk/chocolate drink	Rice	Banana or Canned Fruit	
		Fruit Cocktail		



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#### **REFERENCES:**

<sup>1</sup>Marshall, A. I., Lasco, G., Phaiyarom, M., Pangkariya, N., Leuangvilay, P., Sinam, P., Suphanchaimat, R., Julchoo, S., Kunpeuk, W., & Zhang, Y. (2021, June 20). *Evidence on child nutrition recommendations and challenges in crisis settings: A scoping review*. MDPI. Retrieved July 11, 2022, from https://doi.org/10.3390/ijerph18126637%20%E2%80%8C



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## APPROVAL:

	Name/Title	Signature	Date
Prepared by:	MA. PAMELA GARILAO Dietary Manager  Ma. Pamela Garilao	Leacel a Gran	Se 1/12/
Reviewed:	DENNIS C. ESCALONA, MN, FPCHA, FPSQua Quality Assurance Supervisor	2	2/10/2022
Recommending	ENGR. NOEL P. GARBO Corporate Strategic Support Division Officer	55	7/14
Approval:	FREDERIC IVAN L. TING, MD OIC - Total Quality Division	\$	7/15/2
Approved:	GENESIS GOLDI D. GOLINGAN President and CEO		



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KEY TASKS	PERSON RESPONSIBLE
1. Meals will be delivered to the patients by the food servers in their assigned stations.	Food Servers
2. Seeks help from Housekeeping and Ancillary Department for food delivery purposes when needed.	
3. Meal coupons will be released for hospital staffs and employees prior to distribution.  Dietary Departm Manager	
4. Releases food for hospital employees in the main entrance of the Dietary Department.	3



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## APPROVAL:

	Name/Title	Signature	Date
Prepared by:	MA. PAMELA GARILAO Dietary Manager	Mencels Gr	idles 7
Reviewed:	DENNIS C. ESCALONA, MN, FPCHA, FPSQua Quality Assurance Supervisor	2	7/12/2000
Recommending Approval:	ENGR. NOEL P. GARBO Corporate Strategic Support Division Officer FREDERIC IVAN L. TING, MD OIC - Total Quality Division	B	7/15/20
Approved:	GENESIS GOLDI D. GOLINGAN President and CEO		



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# **FLOWCHART** START Meals will be delivered to the patients by the food servers in their assigned stations Seeks help from Housekeeping and Ancillary Department for food delivery purposes when Meals coupons will be released for hospital staffs and employees prior to distribution Releases food for hospital employees in the main entrance of the Dietary Department **END**



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## APPROVAL:

	Name/Title	Signature	Date
Prepared by:	MA. PAMELA GARILAO	. Maceller find	lighes
	Dietary Manager	-	17.7
Reviewed:	DENNIS C. ESCALONA, MN, FPCHA, FPSQua	0	7/10/2082
	Quality Assurance Supervisor		
Recommending Approval:	ENGR. NOEL P. GARBO Corporate Strategic Support Division Officer	3	b4
	FREDERIC IVAN L. TING, MD	B	7/15/22
	OIC-Total Quality Division		
Approved:	GENESIS GOLDI D. GOLINGAN	,	
	President and CEO		